



Manzoni Bianco
Trevenezie I.G.T.

Production area: our vineyards in Pradamano (Ud)

Ripening: first days of September

Vine training technique: Geneva Double Curtain

Plants density: 5500 plants per hectare

Soil composition: medium-texture soil, rich in microelements, with a calcareous and partly pebbly structure.

Vinification: after the harvest the grapes are set in steel basins at a controlled temperature of 10-12 °C for ca. 12-36 hours in order to extract from the skins the largest quantity of components typical of the aroma. After separating must and skins, the fermentation with selected yeasts follows at a temperature of 18 °C for circa 15 days. The wine is then set to refinement for some months in steel basins, before selling.

Alcoholic volume: 12 – 12,5 %

Sugar: 4 gr. lt.

Acidity: 5 gr. lt.

Description: it is a wine with the finest aromatic and taste characteristics. Soft, intense, persistent, full-bodied.

Pairings: it matches greatly vegetable dishes, risottos and fish dishes. To be served at a temperature of 10-12 °C.

Conservation: to be kept in fresh places at a temperature of 12-16 °C, far from light, avoid to keep it long time in refrigerator.