



MANZONI BIANCO D.O.C. PIAVE

Alcohol level: 13,00% in Vol.

Sugar content: 4 gr/l

Total acidity: 5,50 gr/l

PH: 3,31

Vinification:

Brief stay on skins at low temperature

Finishing:

Bottled for 3 months

Wineyard: Manzoni Bianco

Production area: Rai di San Polo di Piave (TV)

Yield per hectare: 90 q/ha

Planting pattern: 280 x 90

Training system: GDC Cordon-Trained

A native wine of Treviso, first obtained by Professor Luigi Manzoni, headmaster of the Oenology School in Conegliano in the '30s and mid '30s. It is the result of a combination between Riesling Renano e Pinot Bianco. It is considered a product of great quality, which features a high sugar degree associated with a good acidity level.

Pale straw yellow with greenish hues, delicately scented and slightly spiced, with a full bodied, savory and balanced flavor.

Excellent combined with light dishes of soft cheeses or cold cuts; but above all it is ideal with fish-based risotto, vegetable-based soufflés and white meats, grilled or boiled fish. Also perfect to round off the evening. The particular combination with a local product, such as the white asparagus of Cimadolmo IGP, enhances the characteristics of this great wine.

To be served at a temperature of 10-11° C.