



MANZONI BIANCO

DOC PIAVE

Tasting notes

This variety was created in the 1930s by Professor Luigi Manzoni in Italy's first Wine School. It combines the gentleness of Pinot Bianco with the pleasantly aromatic Riesling, the varieties it's taken from. Colour intense straw yellow, flavour dry, full and velvety, pleasantly persistent. Bouquet: a suggestion of peach, apricot, wildflowers and tropical fruit.

Aging

After fermentation in stainless steel vats in contact with the skins at a controlled temperature, aging In the bottle for 3 months.

Food paring

The bouquet is intense and complex accompanying a real sense of class on the palate. This wine is ideal with risottos, game poultry and all kinds of fish dishes.

Grape variety

Incrocio Manzoni 6.0.13

Vine

Training system Guyot

Appellation

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Production area

San Polo di Piave

Alcohol

13%

Serving temperature

10-12 °C

Bottle size

Classic 0,75 L