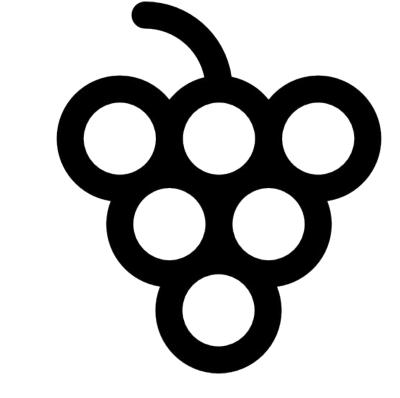


COLLIEUGANEI DOC MANZONI BIANCO BIOLOGICO





100% MANZONI BIANCO

Varietal composition: Manzoni Bianco 100% Production area: Baone - Colli Euganei South

Altitude: 200 - 400 mt asl

Harvesting time: End of August - beginning of September

TECHNICAL NOTES

Soil: Volcanic origin, limestone mixed with clay

Trellising System: Guyot Vine Density: 60-70 qli/h

METHOD OF PRODUCTION

Vinification: White vinification with soft pressing of the grapes in an inert atmosphere and protection from the risk of oxidation. Fermentation at a controlled temperature.

Aging process: In steel vat on fine lees with frequent batonnage for over 6 months.

TASTING NOTES

Colour: Deep straw yellow with bright green nuances.

Bouquet: Intense and complex floral sensations of wisteria and jasmine, fruity notes of pineapple and sweet almond with a finish of aromatic herbs that complete the bouquet.

Palate: On the palate, it is full-bodied, savoury, fresh and balanced, with a lingering mineral finish.

Food pairing suggestion: Risotto, light main courses, asparagus and vegetable or

Serving temperature: 10°-12°

Residual sugar: 2 g/l Alcohol content: 13%

cheese based dishes.