LE MANZANE®

SPRINGO BRONZE RIVE DI MANZANA

Conegliano Prosecco Superiore DOCG Manzana Millesimato Dry

PROFILE:

FLORAL	●●●●○
FRUITY	●●●●○
MINERALITY	●●○○○
SMOOTHNESS	●●●●●
FOAM	●●●●○

FLUTE

6-8 °C.	16/18 MILA	11,5%	19-21	5,8
SERVICE TEMPERATURE	PRODUCTION PER YEAR	ALCOHOL	RESIDUAL SUGAR (G/L)	TOTAL ACIDITY (G/L)

GRAPE VARIETIES

Glera 100%

LOCATION OF THE VINEYARD

Manzana hill Municipality of Vittorio Veneto

VINEYARDS AND TYPE OF LAND

Steep Hilly, towards south

VINIFICATION AND AGING

Rive di Manzana is one of the 43 "Rive" that point out the different territory expressions. "Rive" in our dialect means, vineyards located in steep fields. The Glera grapes, used to produce the Prosecco Superiore denominated “Rive”, are coming form specific vineyard where we produce a lower quantity of grapes per Ha and the harvest is 100% handmade. The Prosecco Superiore Springo Bronze is produced in the Municipality of Vittorio Veneto, hamlet Manzana.

WINE LAYOUT AND PAIRINGS

Bright straw color enlivened by the fine and persistent, full and intense bouquet of yellow fruit , hints of peach , apple, banana and wisteria flowers , the final light of bread crust , rich flavor , fresh, creamy with good fullness and length in full correspondence with the scent , elegant and harmonious.

Via Maset, 47/B - 31020
S. Pietro di Feletto (TV)

Tel. +39.0438.486606
Fax +39.0438.787881

lemanzane.com