



# Manzoni

## COLLI TREVIGIANI IGT MANZONI BIANCO 6.0.13



### PROFILE:



### RECOMMENDED GLASS



Tulipano

### GRAPE VARIETIES

Incrocio Manzoni 100%

### LOCATION OF THE VINEYARD

Morainic hills of Treviso Pre-Alps

### VINEYARDS AND TYPE OF LAND

Uneven-aged hilly vineyards on predominatly clay soil between 100 and 200 mt above sea level

### VINIFICATION AND AGING

Pressing of the grapes and cryomaceration of the pressed grapes for 24 hours with temperature below 10°C. Next soft pressing and decantation of the must and start alcoholic fermentation at 17°C. Stay on yeasts for 1 months and lifting of the yeasts every week. Then transfer and aging in steel. Bottling and aging in bottle.

### WINE LAYOUT AND PAIRINGS

This wine has been created by prof. Manzoni of the Scuola Enologica di Conegliano intersecting Riesling and Pinot Blanc. Pale yellow colour. Intensive and aromatic scent, remembers the flower fo broom. Dry flavour. Excellent with fish and seafood.

### FOOD PAIRING



Seafood risotto



Pan-freid chicken with peppers



LE MANZANE®