











Sabbiato

MARCA TREVIGIANA IGT
MANZONI BIANCO 6.0.13



							
10-12 °C SERVIRE TEMPERATURE	2-3 K ANNUAL PRODUCTION	12,5% ALCOHOL	2-3 RESIDUAL SUGAR (G/L)	5,7 TOTAL ACIDITY (G/L)	0,75 l SIZE	TONNEAUX	6 BOTTLES

PROFILE:

FRUITY	●●●●●
MINERALITY	●●●●●
SMOOTHNESS	●●●●●
FLORAL	●●●●●
AROMA	●●●●●

RACCOMENDED GLASS



Big tulipano

GRAPES VARIETIES

Incrocio Manzoni 100%

LOCATION OF THE VINEYARD

Morainic hills of Treviso Prealps

VINEYARDS AND TYPE OF LAND

High-density vineyard with 3500 vines per Ha planted. Altitude from 100 to 200 mt above the sea level. Mainly clay soil.

VINIFICATION AND AGING

Cold maceration of the pressing grapes for 24 hours at 10°C.

Fermentation in French oak tonneaux, at the end of the fermentation, decantation in the same barrel and aging for 8 months with weekly batonnage. Bottling aging for 30 days. Unfiltered.

WINE LAYOUT AND PAIRINGS

Pale yellow colour a bit cloudy.

Tropical fruits flavours: mango, ananas, and vanilla with a hint touch of floral scents.

Pairing with seafood dishes and white meat.

FOOD PAIRING



Oyster risotto



Seabass with pink pepper



LE MANZANE®