



Anna Spinato

Manzoni Bianco IGT Marca Trevigiana



Production area: Treviso

Grapes: Incrocio Manzoni 6.0.13. The name of this wine comes from Luigi Manzoni, researcher and head of the wine school in Conegliano. The autochthonous vine Manzoni Bianco 6.0.13 is born from the cross between Riesling Renano and Pinot Bianco

Soil: Light and very rich soil

Training system: Guyot

Harvest: Manual from mid-September

Vinification: Temperature-controlled fermentation and aging in stainless steel

Analytical data: Alcohol content 12,5% - Residual sugar 3 g/lit - Total acidity 5,5 g/lit

SENSORIAL NOTES

Color: Straw-yellow with golden hues

Fragrance: Delicate fragrance of peach blossoms and fine citrus

Taste: Soft to the palate, warm, balanced and persistent. Reminding of yellow peach and ripe apricot, ending with slightly spicy tones

Food pairing: Catalan shellfish

Service temperature: 12°/14° C