



Manzoni Bianco

The white Manzoni or Incrocio Manzoni 6.0.13 is a vine originates in the province of Treviso, obtained from a cross between Riesling renano fertilised with the pollen of Pinot bianco, created by prof. Luigi Manzoni (between 1924 and 1930). Quite widespread in Veneto especially in the Province of Treviso and in the zone of middle Friuli between the banks of rivers Tagliamento and Meduna.

Dati analitici

Alcohol content: 12,30% vol

Reducing sugars: 11,00 g/l

Fixed acidity: 5,70 g/l

Ph: 3,10

Total sulfur: 135 mg/l

Grappolo

small, short, conically-cylindrical with a wing, moderately compact. The grape is medium/small and regular with very pruinose and consistent peel of medium thickness. Color yellow to golden with regular color distribution. Juicy pulp with neutral taste.

VINEYARDS: Ha 1,00

VINESTOCKS PER HECTARE: 3.330 vines

YEAR OF PLANTING: 2007

TRAINING SYSTEM: sylvoz

SOIL TYPE: clayey – medium consistency

VINTAGE: mechanical harvest

VINIFICATION: de-stemming and soft pressing, static sedimentation at 11° C for a night, Racking and fermentation with selected yeasts at a temperature of 18° C in steel fermenters for approximately 20 days. Cooling at 12° C, pouring off and clarification of excess protein, resting until the time of filtration with tangential filter during the month of November. Stabilization 12 days at 0° C

BOTTLED: at Cantine Introvigne (TV)

Il Vino

Il Manzoni bianco vinificato in purezza è sicuramente un grande vino di alto pregio. Tale è infatti il risultato di questo prodotto che, alla classe decisamente superiore del Pinot bianco, accosta le sfumature aromatiche tenui e delicate del Riesling renano. Presenta un buon corpo sostenuto da una elevata alcolicità naturale, con acidità e sapidità pronunciata. Colore giallo paglierino carico con un bouquet di eccezionale discrezione e classe che ricorda i fiori di campo, il favo d'api e la frutta a polpa bianca. servito alla temperatura.

#inglese#

The Manzoni Bianco vinified in purity is certainly a great wine of high quality. This is the result of this product, to the superior class of pinot white, combines the soft and delicate aromatic nuances of Riesling renano. It has a good body supported by high natural alcohol content, with a pronounced acidity and sapidity. Intense straw yellow color with a bouquet of exceptional discretion and class reminiscent of the wild flowers, the honeycomb and white fruits. Served at room temperature.

