

Colli Euganei Manzoni Bianco DOC



Production Area: Veneto

Grape Varieties: Manzoni Bianco 100 %

Vinification: manual selection and harvest of the grapes, destemming, short cryo- maceration and soft pressing. Natural decantation of the juice, fermentation at low temperature for about two weeks, maturation on the fine lees through the winter with periodic lees stirring and bottling in late spring.

Alcoholic Content: 13,5 %

Tasting Notes:

Color: bright Straw yellow

Nose: a complex nose with delicate white spice notes, refreshing floral notes and a distinct mdelicate floreal nots, distinct mineral taste

Palate: Full-body and rounded palate, very well balanced. Distinctive notes of yellow flower, pear and hints of mineral notes

Serving Temperature: 10 - 12° C

Serving Suggestions: perfect for aperitif or great pairing with seafood, prosciutto, soft cheeses and cream pasta.

Aging Potential: 2 – 3 years

