



MANZONI BIANCO MARCA TREVIGIANA IGT

Still White wine



GRAPE VARIETY:
MANZONI BIANCO 100%

VINE TRAINING SYSTEM:
GUYOT

VINIFICATION METHOD:
SOFT PRESSING AND SLOW FERMENTATION AT CONTROLLED TEMPERATURE, IN STAINLESS STEEL TANKS.
AGING ON LEES FOR 8 MONTHS WITH CONSTANT BATONNAGE. BOTTLING IS FOLLOWED BY A PERIOD IN THE BOTTLE.

ALCOHOL:
13% ABV

SENSORY CHARACTERISTICS:
STRAW YELLOW WINE. FLORAL PERFUMES ON THE NOSE, SAPID AND FRUITY IN THE MOUTH.

SERVING TEMPERATURE:
50 - 53 ° F

PAIRINGS:
EXCELLENT WITH SOUPS, DELICATE FIRST DISHES AND FISH MEALS.

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