

MANZONI

Trevenuezie IGT

A viticultural heritage, with a contemporary taste.

A native grape variety, versatile, reconsidered and vinified with a renewed and elegant style.



Production area: Montello

Grape varieties: 100% Incrocio Manzoni 6.0.13

Training system: Guyot

Planting density: 5,000 vines per ha

Harvest time: mid-September

Stainless steel ageing: minimum 6 months

Market release: 8-10 months after the harvest

Alcohol: 12% Vol

Bright pale lemon. Elegant aromas of passion fruit, citrus, yellow apple, white peach, along with a touch of white flowers, mint, sage and wet stones. Fresh, with a vibrant, mineral finish. Manzoni Bianco impresses for its finesse and elegance.

Food pairing suggestion: "Prosciutto di Parma", risotto and pasta with fish, grilled sole, goat and sheep soft cheeses.

Additional information: Manzoni Bianco was bred by Prof. Luigi Manzoni in 1930 at the Oenological School in Conegliano. It is a cross between Riesling and Pinot Bianco: code 6.0.13 refers to the exact position in the field where the best interbreeds took place - the 13th vine of the 6th row-.



Berebene

BereBene di Gambero Rosso

2016