



MARCUZZO VINI



MANZONI BIANCO

White wine, straw colored with an elegant scent and slight aromatic taste.

The constant floral, citrus and mineral sensations are in harmony, giving the palate a pleasant feeling.

Type of product: Still white wine

Alcohol: 13% Vol.

Production area: Province of Treviso (Veneto)

Varietal: Manzoni Bianco 6.0.13 i.g.t. Veneto

Agronomic characteristics:

The vineyard is cultivated on medium-textured almost clayey soil, exposed towards the southeast. Using Guyot and Silvoz training system, with a density of 4500 plants per hectare. The fertilization is organic, integrated with phytosanitary defense.

Production process:

The harvested and destemmed grapes are placed in a tank with a controlled temperature of 10-12 ° C, after 4-6 hours the grape must is separated from the skins, the skins are then softly pressed and the grape must starts its fermentation in stainless steel tanks with a controlled temperature of 18 ° C. When fermentation is completed the decanted wine rests in a tank for about 2 months. After this period the wine is ready to be put on the market or bottled.

Food Pairing: An excellent glass of wine to be served between meals. It goes well with appetizers, first courses in general including paella and soups, also with second courses based on vegetables or fish.

Serving temperature: 12 ° C

