



MANZONI BIANCO

COLLI TREVIGIANI

INDICAZIONE GEOGRAFICA TIPICA

GRAPES

Incrocio Manzoni 6.0.13
(Riesling Renano x Pinot Blanc).

TASTING NOTES

APPEARANCE

Deep straw yellow.

BOUQUET

Complex and rich, with notes of tropical fruit, apricot, and wisteria.

PALATE

Dense, aromatic, and ultra-appealing, with savoury finish. Full body, and good balance between a warm alcohol and superb acidity, which gives it fine overall harmony of its components.

ACIDITY 5.5 g/l

RESIDUAL SUGAR 3 g/l

ALCOHOL 12.5% vol.

VINIFICATION

VINEYARD YIELD 90 q.li/ha

HARVEST PERIOD

First week in September.

FERMENTATION

Cryomaceration on the skins for 12 hours at 10 °C, then fermented off the skins at a controlled temperature of 20 °C.

MATURATION

In stainless steel for 6 months.

GROWING AREA

LOCATION

Conegliano hills, on the slopes of the first hills rising to the Dolomites, in northern part of the province of Treviso.

ELEVATION 270 metres

EXPOSITION North - South

SOIL PROFILE

Clay.

VINEYARD DENSITY

4,000 vine/ha

TRAINING SYSTEM

Guyot.

RECOMMENDATIONS AND SIZES

SERVING SUGGESTIONS

Partners well with risotto, radicchio soups, and asparagus dishes.

SERVING TEMPERATURE

12 – 14 °C. Open at moment of serving.

GLASS

Large tulip-shape, with curved-in rim.

STORAGE

Enjoy young, preferably within 2 years. Store in cool, dry place away from light, but only briefly in the refrigerator.

SIZE

750 ml bottle.

BEPIN DE ETO

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