

INCROCIO MANZONI ROSSO 2.15 COLLI TREVIGIANI I.G.P.

GRAPE: Incrocio Manzoni 2.15 (cross of Glera and Cabernet Sauvignon),
grown exclusively in our estate vineyards

GROWING AREA CHARACTERISTICS

LOCATION: Hills on the left bank of the Piave river

ELEVATION: 130 metres

ASPECT: South

SOIL PROFILE: Predominantly clay.

VINEYARD DENSITY: 2,800 vines per hectare

VINEYARD AGE: 5 years

HARVEST INFORMATION

VINEYARD YIELD: 70 quintals per hectare

HARVEST PERIOD: 15-25 September

VINIFICATION: after the grapes are de-stemmed and pressed, and the wine fermented ca. 8-10 days in contact with the skins, the wine is racked off and the pomace pressed. At the conclusion of the (spontaneous) malolactic fermentation, the wine is clarified and goes to 100hl casks for maturation for 6-12 months.

BOTTLE-AGEING: 3-6 months

TECHNICAL ANALYSIS

Alcohol: 13% vol.

Acidity: 5 g/l

pH: 3.6



SENSORY PROFILE

Collalto cultivates four of the Incroci Manzoni varieties (crosses created by Prof. Manzoni) that have survived the vagaries of time and tastes, and we produce wines from all four. Among them is the 2.5, more usually known as Manzoni Rosso. A cross between Glera and Cabernet Sauvignon, the magic represented by this hybrid, far from being a 2-variety schizophrenic, lies in its success in infusing into its wine the distinct quintessences of both the grapes that joined to produce it. It appears a luminous, full-spectrumed ruby red, with fat alcohol- and glycerine-rich legs leisurely descending the sides of the bowl. The bouquet is of a graceful refinement seldom encountered in a red, testimony to the influence of the Glera, offering notes of seductive, ultra-smooth fruit, plus a subtle herbaceousness, classic to Cabernet Sauvignon, all of which return intriguingly on the finish. That, the palate's silky fabric, and a well-calibrated acidity together craft an extremely delicious and ageworthy wine. Sweet, multi-layered fruit considerably smooths the impact of the tannins, while a notably crisp cleanness leaves the palate beautifully balanced after tasting. It partners perfectly with lighter, modestly-sauced meat dishes, as well as with Asian cuisine, in particular Peking duck. An unusual must-try is with fish preparations with tomato or a peppery component, such as fish soups, Livorno-style caciucco, etc; in this case, serve slightly chilled at 16°C. Enjoy it too with slightly-aged raw-milk cheeses.

ON THE WINE LIST: Incrocio Manzoni Rosso 2.15 Colli Trevigiani IGP - Az. Agr. Conte Collalto