



# ROSABIANCO

## INCROCIO MANZONI ROSA 1.50

### MARCA TREVIGIANA I.G.P.

**GRAPES:** Manzoni Rosa 1.50 (cross of Trebbiano and Traminer Aromatico), grown exclusively in our estate vineyards

#### GROWING AREA CHARACTERISTICS

**LOCATION:** Hills on the left bank of the Piave river

**ELEVATION:** 120 metres

**ASPECT:** South

**SOIL PROFILE:** Medium-textured soils, tending to limestone, alternating with areas of clay

**VINEYARD DENSITY:** 3,000 vines per hectare

**VINEYARD AGE:** 10 years

#### HARVEST INFORMATION

**VINEYARD YIELD:** 110 quintals per hectare

**HARVEST PERIOD:** 15-25 September

**VINIFICATION:** after the grapes are pressed, the juice macerates some 24 hours on the skins, then the must is gently pressed off and fermented in temperature-controlled stainless steel tanks at 19-20°C. The wine then matures on the fine lees before clarification and bottling.

**BOTTLE-AGEING:** 3 months

#### TECHNICAL ANALYSIS

Alcohol: 13% vol.

Acidity: 6 g/l

pH: 3.35



#### SENSORY PROFILE

*The rarity of this grape variety is in every way comparable to that of our winery, since few wine producers can adduce a millennium of history and wine production. Collalto can lay full claim to such a title, in every way commensurate with the absolute rarity of this Incrocio Manzoni in the markets. Equally rare is its superlative quality, achieved by the sublimating union of its two parent varieties that expresses itself in a stylish fusion of fragrances and sensations, fashioning a wine of self-confident character, yet at the same time impressively refined. Of its two originating varieties, Trebbiano and Traminer Aromatico, the former surprises with the full panoply of its innate qualities, while the second is the quintessence of aromatic charm. The wine's very appearance is the embodiment of that union, with its straw yellow, deep yet sparkling, while the Traminer's contribution is immediately clear on the nose, although its impact is never excessive (as at times happens with Gewurztraminers): a gorgeous florality emanates, with spring blossoms predominating, utterly harmonious, backed by an equally delicious fruit, largely yellow peach, lychee, and pineapple. If the finish, too, re-conveys the aromatic qualities of the Traminer, the palate showcases a refreshing but well-structured Trebbiano, exhibiting smooth texture, fine length, and a long-lingering finish. The characteristics of this wine make it an especially suitable accompaniment to dishes of Asian cuisine, even those that are slightly spicy, whose various layers of flavours duet well with the multi-faceted aromatics of the wine. Italian cuisine too offers many delicious partnerships, such as vegetarian pastas and risottos, shellfish, and sauced veal and poultry. Served at the correct temperature, it is also a superb aperitif wine.*

**ON THE WINE LIST:** Manzoni Rosa Marca Trevigiana IGP - Az. Agr. Conte Collalto