

# MANZONI BIANCO COLLI TREVIGIANI I.G.P.

**GRAPE:** Incrocio Manzoni 6.0.13 (cross of Riesling Renano and Pinot Bianco),  
grown exclusively in our estate vineyards

#### GROWING AREA CHARACTERISTICS

**LOCATION:** Treviso-area hills lying next to the left bank of the Piave river

**ELEVATION:** 130 metres

**ASPECT:** South

**SOIL PROFILE:** Medium-textured, predominantly clay.

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

**VINEYARD AGE:** 10 years

#### HARVEST INFORMATION

**VINEYARD YIELD:** 110 quintals per hectare

**HARVEST PERIOD:** 1-10 September

**VINIFICATION:** after the grapes are pressed, the juice macerates a few 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

*Truly iconic of Treviso-area wine production, Incrocio Manzoni Bianco (once known as Incrocio Manzoni 6.0.13) is a hybrid of Riesling Renano (White Reisling) and Pinot Bianco. The reputation of the grape quickly spread beyond the borders of the Marca Trevigiana, thanks to the variety's significant adaptability and to the wine's high level of acidity; both southern Italy--Sicily in particular--and the north readily planted it. Its easy drinkability and crisp minerality make it an obligatory accompaniment to shellfish and fish in general. Its lively, luminous straw-yellow immediately catches the eye. The stylish notes of Pinot Bianco are the first to emerge, flanked by hints of pineapple and spring blossoms, while on the palate Riesling's classic minerally crispness stands out from the other impressions and complements the wine's impressive overall structure and smooth texture. Its sharply-etched cleanness leads to a finish that beautifully mirrors the aromatics encountered on the nose. The final result is a wine that is a pure pleasure to drink. It is a great partner to warm seafood antipasti, even finer with shellfish and sauced fish dishes, and delicious with summertime soups. It can hold its own very well even with poultry and veal, particularly in conjunction with robust sauces and stews.*

**ON THE WINE LIST:** Manzoni Bianco Colli Trevigiani IGP - Az. Agr. Conte Collalto