

ANIMAFRANCA

MANZONI BIANCO

DOC Piave Manzoni White Wine

° 13,5% Vol

12 °C

*Native Wine. Selected in our area. Derives from Riesling and Pinot Bianco.
When the wine is pure and original it reflects the vintage, the land and our winemaking tradition.*



Manzoni Bianco 6.0.13. Native variety selected in Conegliano by Prof. Luigi Manzoni.



Ponte di Piave, via Mazzariol.



Low environmental impact integrated pest control as a replacement for systemic pesticides and chemical fertilizers. We perform minimal hedging.



Part of the grapes are picked by a harvester machine, part by hand in order to work in batches (see Argine Bianco) and carefully select the best grapes.



Maceration on the skins at a temperature below 10 °C for at least 7 hours. Gentle hand stirring at 10 °C for 3 days. Fermentation in stainless steel at 17°C. Regular batonnage in stainless steel until May. Part of the wine is vinified in French oak and assembled just before bottling.



It must display the terroir and the vintage! It has a rich, ample bouquet with notes that go from tropical to flowery and finally to hints of spices, typical of Riesling wine. In the mouth it is full, dry with a long fruity finish.



Ideal to complement asparagus-inspired dishes. Excellent with first course dishes and fish.