



CASABACCICHETTO

MANZONI BIANCO

Native Wine. When the wine is pure and original it reflects the vintage, the land and our winemaking tradition.

Piave D.O.C. Mazoni Bianco	Incrocio Manzoni 6.0.13	13,5% Vol
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Ponte di Piave, via Mazzariol - via Salute



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



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 the asparagus. It goes well with first courses, both hot and cold, based on vegetables, such as risotto. Excellent with fish dishes.



Suggested serving temperature
12 °C