

MANZONI BIANCO

Grapes: Incrocio Manzoni 6.0.13



Manzoni Bianco, also known as “Incrocio Manzoni 6.0.13”, is a distinguished wine created in the 1930s by Professor Manzoni by crossing two noble varieties: Rhein Riesling and Pinot Blanc. Manzoni Bianco is celebrated for its vibrant freshness and mineral character, boasting aromas of white flowers, citrus and exotic fruits.

TECHNICAL SHEET

NAME OF THE WINE: Manzoni Bianco Venezia DOC.

GRAPES: Incrocio Manzoni 6.0.13

HISTORICAL NOTES: Manzoni Bianco, also known as “Incrocio Manzoni 6.0.13”, is a distinguished wine crafted from the eponymous grape variety, created in the 1930s by Professor Manzoni at the prestigious Conegliano School of Oenology. This unique grape is the result of crossing two noble varieties: Rhein Riesling and Pinot Blanc. The designation 6.0.13 refers to the precise location in the vineyard of experiments where this particular cross was located: 6th row, 13th plant.

PRODUCTION AREA: it is produced in Fossalta di Piave at about 10 km from the Adriatic sea and 50 km from the Alps mountains.

SOIL: alluvial, made of “caranto”, a mix of white clay and minerals from the Dolomites mountains.

CLIMATE: mild, with very few rain showers and a high summer temperature which allows the grapes to ripen perfectly.

DENSITY OF THE PLANTATION AND TRAINING SYSTEM: 6.250 vines per hectare trained with Guyot system.

YEAR OF THE PLANTATION: 2021.

VINEYARD MANAGEMENT: to obtain a perfect ripening of the grapes, beyond the normal vineyard management, we carry out summer pruning. Furthermore, the yield is kept very low in order to produce grapes rich in scents and aroma.

HARVEST: beginning of September, when the grapes are very well ripe, but they still have a good level of acidity.

VINIFICATION: soft pressing of the entire grapes, cool static clarification and fermentation at controlled temperature in concrete tanks. Then the wine matures for several months on its noble lees in stainless steel vats. The lees are frequently mixed in order to increase the thickness and the smoothness of the wine.

TASTING CHARACTERISTICS: is celebrated for vibrant freshness and mineral character, boasting aromas of white flowers, citrus and exotic fruits.

SERVING TEMPERATURE: 8-10°C.

FOOD MATCHING: ideal with tuna tartare and carpaccio, pasta with seafood, grilled fish and fried fish.

STORAGE: in a cool and dark place, keeping the bottle in a horizontal position. Its structure and complexity enable the wine to improve during maturation in the bottle, which can last up to 25 years, reaching the top after 7 years from the harvest.

ALCOHOL CONTENT: 11,5% by vol.

BOTTLE CONTENT: 750 ml.

BOTTLE SIZE mm (diameter x height): 82x300.

BOTTLE AND CASE WEIGHT kg (full): 1,21 kg/bt, 7,50 kg/ca.

BOTTLES PER CASE: 6.

CASES AND BOTTLES PER PALLET: 17 layers of 6 cases, 102 cases per pallet, 612 bottles.

CASE SIZE mm (length x width x height): 515x310x105.