

Manzoni Bianco

Manzoni Bianco is a crossing between Riesling and Pinot Blanc which, grown in suitable mountainous areas, is able to combine the freshness of one parent with the body and structure of the other. In our case it derives from a selection of vineyards, where the best vines are identified during the ripening phase with the aim of vinifying them separately. The vineyard is located in Tenno, on the slopes of the mountains facing Lake Garda with a clayey / limestone type of soil. The grapes used are harvested manually in boxes under careful selection.

Wine

Line: selection

Denomination: DOC Trentino Manzoni bianco

Variety: 100% Incrocio manzoni

Yield: 51 hl/ha

Vinification

Manual harvest and selection of grapes, between mid and late September. Gentle pressing of whole bunches and racking for natural sedimentation. Fermentation at controlled temperature in stainless steel tanks. About 20% of the mass is vinified with a maceration on the skins for two weeks. Aging for 8-9 months on the lees with frequent batonage. Maturation in bottle for at least 6 months before release.

Production area

Area of origin: Fontanelle, Tenno

Altitude: 400 m.a.s.l.

Orientation: East

Soil: clayey and limestone

Training system: Guyot

Wine features

Color: deep straw yellow with greenish nuances

Bouquet: delicate bouquet that ranges from citrus notes of grapefruit to the more intense ones of aromatic herbs such as sage and thyme, emphasized by the component of wine vinified in skin-maceration.

Taste: on the palate the entrance is full with hints of citrus and thyme, the finish ends fresh and mineral with a reference to the Riesling parent.

Pairings

Manzoni Bianco is a wine that best enhances its character when paired with both raw and cooked fish and crustaceans. Also excellent in combination with risotto and cheeses.

