



MANZONI WHITE IGP VENETO



TYPE OF VINE: I.M.6.0.13

AREA OF PRODUCTION: Castello Roganzuolo 119 m.s.l.m

TERRAIN: Medium texture

GROWING: In rows with SYVOZ pruning

PLANTING PATTERN: From 2.8m x 1.25m to 2.8m x 1.0m

HARVESTING: 15th to 20th September

VINIFICATION: De-stemming and crushing of grapes, 12–18 hours of maceration, gentle pressing and fermentation with selected yeasts at a temperature of 15 – 17 °C.

CHARACTERISTICS: From its inherent subtlety and elegance, discreet alcohol content and acidity this grape produces wines of great quality: from its vinification one obtains a fine and delicate, but full-bodied and beautifully balanced wine. It has an intense straw yellow colour. On the nose one distinguishes peaches, very ripe apricots, almonds and finally tropical fruits. It has a bouquet of exceptional discretion and class because it combines aromatic nuances that completely satisfy the palate. Dry taste, balanced and full-bodied, this wine embraces the refinement of Pinot Blanc and the aromatic notes of Riesling Renano.

MATCHING: It makes for an ideal pairing with soups or risotto and pasta with vegetables, seafood or shellfish, as well as in omelettes with garden herbs. It combines very well with grilled or baked fish.

SERVING TEMPERATURE: 10 °C in white wine glasses.

Azienda Vitivinicola Buffon Giorgio - Di Buffon Querino e Cleris

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