

Manzoni Bianco I.G.T.

BERNARDI
Pietro e Figli

White wine Manzoni Bianco Colli Trevigiani IGT

Area of origin

Colli Trevigiani

Grape variety

Manzoni bianco

Vine training system

Double-inverted

Harvest season

1st-15th September

Harvest type

Manually

Grapes per ha

190 quintals/ha

Vinification

White wine method with soft pressing

Primary fermentation

Static decanting and fermentation at controlled temperature

Refining

15 days in autoclave

Refinement in the bottle

15 days

Alcohol

12% Vol.

Characteristics of the terrain

Loose/medium mixture

Planting density

4,000 plants/ha

Colour and Perlage

Deep straw yellow colour

Fragrance

Fresh, bold fragrance, evoking exotic fruit

Flavour

Sapid, delicate and aromatic flavour

Food pairings

First courses, cheeses and cured meats in general

Storage

The bottles must be stored vertically, in a cool environment with constant humidity, away from light

How to describe on the wine list

Bernardi Pietro e Figli
Manzoni Bianco Colli Trevigiani IGT

Serving temperature

8° C

