



# Manzoni Bianco

Piave DOC

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**Classification:** Manzoni Bianco Piave DOC

**Provenience:** Cessalto Area

**Grapes:** 100% Manzoni grapes

**Growth system:** spurred cordon

**Maximum yield per hectare:** 80 q.li per hectare

**Grape harvest:** mechanized

**Vinification:** soft reductive cold pressing and cold maceration

**Aging:** steel and malolactic fermentation in oak vats

**Alcohol gradation:** 13 % vol.

**View:** pale yellow with greenish gold reflections

**Smell:** intense aromas of pineapple and mango, with a clear mineral note

**Taste:** full, very refined, great intensity and persistence

**Food pairing :** this wine pairs perfectly with dishes of the Treviso tradition such as "Polenta e Baccalà" or white meats like rabbit.

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Available sizes



**0,75 l**