



**CAMPE DHEI**

**MANZONI**  
TREVENEZIE IGT

**WINE NAME**

Incrocio Manzoni  
Trevenezie  
Indicazione geografica Tipica

**WINE TYPE**

Still wine

**LOCATION OF THE VINEYARD**

Triveneto

**POSITION AND TYPE OF SOIL**

The vineyards are cultivated in medium-textured soils skirting the river Piave. Here the generally humid climate is mitigated by sea breezes

**GRAPE VARIETY**

Manzoni Bianco 6.0.13

**ALCOHOL CONTENT**

12.5% vol.

**RESIDUAL SUGARS**

4 g/l

**ACIDITY**

5.4 g/l

**WINE MAKING PROCESS**

Vinification with cold maceration using selected yeasts. The wine is refined in steel vats for several months, undergoing frequent bâtonnage to enhance its organoleptic properties

**CAPACITY / BOTTLE SIZE**

0.75 lt.

**SERVING TEMPERATURE**

6-8 °C

**STORING TEMPERATURE**

Between 15 and 20 °C

**COLOUR**

Straw yellow in colour enhanced by delicate greenish highlights

**BOUQUET**

Intense and harmonic on the nose, with delicate floral notes of acacia and hawthorn, leading into fresh fruity aromas redolent of peach and damson

**TASTE**

Fresh and well-balanced on the palate, with a full, sapid taste. With medium body and persistence, this wine has fine, elegant returns on the palate

**MATCHES WITH**

Excellent as an aperitif, its structure is enhanced by pairing with light or simple dishes like risottos, not over-mature cheeses, soups and raw fish