

## MANZONI BIANCO 6.0.13

VINO SPUMANTE

Dry

### WINE NAME

Manzoni Bianco Spumante

### WINE TYPE

Dry Spumante Wine

### LOCATION OF THE VINEYARD

Veneto

### POSITION AND TYPE OF SOIL

The winegrowing area is located on the plain, where the soils are gravelly or sandy towards the coast. The cold northerly winds are mitigated by sea breezes

### GRAPE VARIETY

Manzoni Bianco

### ALCOHOL CONTENT

12% vol.

### RESIDUAL SUGARS

26 g/l

### ACIDITY

5.5 g/l

### WINE MAKING PROCESS

Selection of grapes in the vineyard followed by controlled-temperature vinification with selected yeasts. Secondary fermentation with the Charmat method

### CAPACITY / BOTTLE SIZE

0.75 lt.



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The cross between Riesling and Pinot Bianco, ingeniously created by professor Luigi Manzoni, enabled the creation of an autochthonous variety: Manzoni Bianco 6.0.13, which is the base wine of our Spumante

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### COLOUR

Pale yellow with greenish reflections

### BOUQUET

The most famous of all the hybrid varieties created by Prof. Manzoni, its floral bouquet is rounded out by intense fruity notes, including apricot and damson, but also hints of tropical fruit

### TASTE

Fresh, sapid and subtly aromatic, it has good persistence which makes it fine and harmonious on the palate

### MATCHES WITH

Manzoni Spumante is a showstopping wine. Fresh and pleasant, it is best enjoyed young on friendly, informal occasions, paired with light dishes like raw fish and vegetables. It can also be served with steamed fish dishes and as an aperitif

### SERVING TEMPERATURE

6-8 °C

### STORING TEMPERATURE

Between 15 and 20 °C