



## IM Manzoni Bianco IGT

It has a small, somewhat compact bunch with a wing. The average grape is small with a thick skin and juicy pulp.

It grows best in sandy, dry and barren soils.

The vineyards were planted out with a high density of plants per hectare to have a low yield per plant. This makes it possible to get high quality in terms of both fragrances and wine structure.

The grapes are harvested toward mid-September. They are pressed whole and the juice is fermented in steel containers for about 25 days at a temperature of 18°-19°C.

### VINES

Incrocio Manzoni 6.0.13. Precious hybrid created by Professor Giovanni Manzoni between the Pinot Blanc and Rhenish Riesling vines.

### VINIFICATION

Must obtained with light pressing using a horizontal press, and then fermentation of the clear must at controlled temperature with selected yeasts.

### AGEING

In steel container at controlled temperature.

### REFINEMENT

In the bottle.

### LONGEVITY

24-36 months, depending on the temperature (ideal is 14-16°C) and brightness of the place of preservation (ideal without light).

### FRAGRANCE

Broad and persistent with characteristic aromatic note that sometimes is reminiscent of honeycomb, and more often of artemisia blooms.

### COLOUR

Pale yellow with greenish reflections.

### FLAVOUR

It has a highly balanced, dry, full, refined and velvety body.

### RECOMMENDED SERVING TEMPERATURE

8-10° C

### IDEAL COMBINATIONS

It is recommended with soups in general, vegetable soufflès, oysters, fish dishes with white sauces, white meat, aged cheeses

### STANDARD ANALYSIS

Total alcohol 12.60 % Vol.

Total acidity 6.10 g/l

Dry extract 20 g/l