



Incrocio Manzoni 6.0.13

Marca Trevigiana IGT

Grape variety obtained by Prof. Luigi Manzoni in the 1930s, who crossed the Pinot Bianco vine with the Riesling Renano. An extraordinary wine with the typical personality of the territory. Straw yellow in colour, it is fresh and aromatic on the palate, with hints of flowers and fruit, including exotic fruit. Warm, enveloping, full-bodied, with a very pleasant final persistence, it is also suitable for a modest ageing of 3-4 years.

TECHNICAL SHEET

Production Area:	Trevigian Foothills
Grape Variety:	Incrocio Manzoni 6.0.13 100%
Adopted Technology:	Refrigeration of the grapes before pressing, cryomaceration, low-temperature fermentation, static sedimentation, several racking and bottling. Minimum 180 days of ageing between steel and bottle

ANALYTICAL FEATURES

Residual Sugar Content:	8 g/l
Total Acidity:	6,50 g/l
Dry Extract:	30,50 g/l
Alcohol:	14% Vol.

