



# **Caminada**

## **Incrocio Manzoni 6.0.13**

### **Veneto IGT**

The noble Incrocio Manzoni 6.0.13 grapes, carefully dried, produce this precious dessert wine.

#### **TECHNICAL SHEET**

Production Area:	Trevigian Foothills
Grape Variety:	Incrocio Manzoni 6.0.13
Adopted Technology:	Refrigeration of the grapes before pressing, fermentation at a low temperature, natural drying on racks for 90 days, then vinification with skin maceration, static sedimentation, several racking, then bottling

#### **ANALYTICAL FEATURES**

Residual Sugar Content:	g/l
Total Acidity:	6,5 g/l
Dry Extract:	40 g/l
Alcohol:	14% Vol.

