



0,75 l

COSTA DEGLI ANGELI

MANZONI BIANCO

BIOLOGICAL WINE CERTIFIED

Production area: to the north of Treviso, on the slopes of Montello hill. This noble grapevine is named after the illustrious Professor Manzoni, for many years Head of the renowned College for Winegrowing and Oenology of Conegliano, who created this successful hybrid by crossing Pinot Blanc with Rhine Riesling, to obtain the unmistakable elegance of a Pinot and the fine tones of a Rhine Riesling.

Grape variety: from our own vineyards - 100% Manzoni Bianco 6.0.13.

Grape harvest: hand picked into boxes in the middle of September.

Wine-making technique: reduction vinification (without oxygen during the process); the must is left in contact with the grape skins for approximately 12-15 hours; light crushing. Fermentation occurs inside steel tanks at controlled temperature, where selected yeasts are added. At the end of alcoholic fermentation, the wine is left in contact with the yeasts for a suitable period of time (around 8 months).

Taste, Colour and Aroma:

Colour: pale straw yellow with greenish shades.

Aroma: elegant with its aromatic characteristic, where the scent of fruits and minerals is well recognizable.

Flavour: tasty, elegant and pleasantly aromatic.

Serving suggestions: a commendable choice for the entire meal, excellent companion to fish and poultry courses.

Serving temperature: 10-12°C / 50-53°F

Storage: store in a cool place away from light.

Alcoholic content: 13% vol

Residual sugar: 4 gr/L



CONTROLLING BODY
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Controlled Operator N. 008

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VIGNAIOLI DI NATURA