



FURLAN



Piave D.O.C. Manzoni Bianco



<i>Production area:</i>	San Vendemiano (Treviso), plain, vineyard's exposure south
<i>Type of soil:</i>	heavy and clayey
<i>Training system:</i>	inverted guyot
<i>Planting density:</i>	4.800 vines/ha (2.60 mt x 0,8 mt)
<i>Grapes:</i>	100% Manzoni Bianco
<i>Harvest period:</i>	first half of September
<i>Vinification:</i>	white vinification, maceration at controlled temperature and then soft pressing, before being bottled the wine remains in contact with the yeast for six months
<i>Bottling:</i>	from April to May
<i>Organoleptic characteristics:</i>	well structured white wine with a perfect balance between alcohol and acidity. Straw yellow colour with golden reflections. Ripe fruit aroma with hints of tropical fruit
<i>Food matching:</i>	ideal accompaniment to pasta dishes and soups especially those based on fish and vegetables. One of the best pairing wine with asparagus. Perfect with white meat main courses and semi matured cheese
<i>Serving temperature:</i>	serve at 10° - 12°C
<i>Analytical data:</i>	Alcohol: 13 % vol. Acidity: 5,5 gr/l Sugars: dry

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