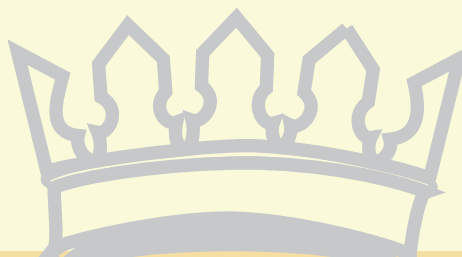




FURLAN



## Manzoni Bianco Spumante Brut Millesimato



*Production area:*

San Vendemiano (TV), plain,  
vineyard's exposure south

*Type of soil:*

clay, heavy

*Training system:*

inverted Guyot

*Planting density:*

4.800 vines/ha (2,60 mt x 0,8 mt)

*Grapes:*

Manzoni Bianco 100%

*Harvest period:*

first half of September

*Vinification:*

white vinification, short maceration  
at controlled temperature before  
soft pressing, only one fermentation,  
directly from must, without adding  
any sugar in order to preserve the  
aromatic compounds, than the wine  
rests with lees for 4 months.

*Bottling:*

March-April

*Organoleptic characteristics:*

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. Full body  
and persistent aroma.

*Food matching:*

ideal with risotto, seafood, shellfish  
and soups especially those based on  
vegetables. Perfect with white meat  
main courses and semi matured  
cheese.

*Serving temperature:*

serve at 6° - 8°C

*Analytical data:*

Alcohol: 13% vol.  
Acidity: 6 gr/l  
Sugars: 7 gr/l  
Pressure: 5 atm