



FURLAN



Manzoni Bianco Spumante Brut Millesimato 2018



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