



FURLAN



Piave DOC Manzoni Bianco

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.

Food matching

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.

Preservation

The bottles should be kept in a cool, dry place away from light.

Serving temperature

10-12°C

Enviromental label

Bottle



Cap



Capsule



Check the provisions of your Municipality

Technical features

Production area	San Vendemiano (TV), plain, vineyard's exposure south
Type of soil	Heavy and clayey
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
Vinificazione	White vinification, maceration at controlled temperature and then soft pressing, before being bottled the wine remains in contact with the yeast for six months
Bottling	From April to May

Analytical data

Alcohol	13.5% vol.
Acidity	5.5 gr/lt
Sugars	Dry

