



# FURLAN



## Manzoni Bianco Spumante Brut Millesimato

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.

### Preservation

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

### Serving temperature

6°C

### Environmental label

Bottle



Cap



Capsule



Muselet



Check the provisions of your Municipality

### Technical features

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 six-eight months.
Bottling	March - April

### Analytical data

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

