



DARE

Classic White Wines

Manzoni Bianco

Igt Marca Trevigiana



Variety: 100% Incrocio Manzoni 6.0.13.

Soil and vineyards: clayey soil, rich in mineral salts; planting density of 5,000 vines per hectare, with Guyot pruning, for a limited yield per hectare.

Harvest: manual harvesting in the first week of September.

Vinification and ageing: the manual harvest begins once the grapes have reached the optimum levels of total acidity and sugars; they are then destemmed and undergo a short period of cold maceration. The fermentation of the must is then carried out at a controlled temperature (18°C), in stainless-steel tanks. The wine remains on its yeasts, in stainless-steel tanks, until the spring. After in-bottle ageing for at least 6 months, the wine is ready to be released onto the market.

Maturation potential: complete maturation is reached after 10-12 months of in-bottle ageing.

Tasting notes: straw-yellow colour, tending towards gold with age; the bouquet is a fusion – the predominant elements being dependent on the soil, the vintage and that year's weather – of the characteristically elegant nuances of Pinot and the delicately aromatic undertones of Rhine Riesling; the palate is rounded, fresh, full-flavoured and wonderfully balanced.

Alcohol content: 13% by vol.