



GIACOMO
SALMASO

MANZONI BIANCO IGT VENETO



GRAPE VARIETY USED

Manzoni Bianco
(a vine with pentagonal leaves
producing small bunches of medium-
to-small thick-skinned grapes)



PRODUCTION ZONE

Regional Park of
the Euganean Hills



ALCOHOL CONTENT

13.5 to 14 % by vol.,
depending on vintage



SERVING TEMPERATURE

8 to 10 °C

Training System

Spur pruning

Vinification Process

Fermentation at a controlled temperature of 16 to 20 °C for 10 to 15 days.
Aged in concrete barrels for 6 to 7 months.

Description

Manzoni Bianco is a well-structured and intense wine with a bold character a light golden yellow colour. The nose is elegant and complex with a bouquet of diverse aromas, with delicate notes of musk, wisteria and orange blossom. On the palate, the structure is smooth and persistent with a vivacious acidity, a generous freshness and a captivating minerality, finishing with notes reminiscent of yellow fruit. Underpinning this structure is a relatively high alcohol content, which lends a slight sensation of sweetness mitigated by sapid notes. Excellent balance between acidity and sapidity. A wine that can also be kept and enjoyed over the years to come to appreciate the typical and intriguing hydrocarbon note as it develops with ageing.

Pairings

Excellent paired with cold cuts and herbed cheeses, crudités, seafood risottos, mushroom or artichoke based first courses, filled pasta dishes, baked or grilled fish and white meats.

Azienda Agricola Giacomo Salmaso

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