

## Manzoni Bianco Marca Trevigiana IGT





- Giancarlo Palla and his sons are vine growers and custodians of the history of the Venegazzù di Volpago del Montello zone, a natural oasis 50 km from Venice, a city that has always had a special relationship with the Treviso hills. This area has been historically devoted to the production of fine wines since back in 1590.
- The winery was founded around 1950 by Count Piero Loredan, a direct heir of the Doge of Venice Leonardo Loredan, who established his residence in a gorgeous Palladian villa.
- The founder decided to grow Cabernet Sauvignon, Cabernet Franc, Merlot and Malbec according to his philosophy of respecting and enhancing the bond between varietals and territory. Now they produce also sparkling wines (Metodo Classico, and Prosecco)

Varietal: 100% Manzoni Bianco Appellation: Marca Trevigiana IGT

Production Zone: Montello, near Treviso, in the North-East of Italy;

altitude 200-400 mt asl.

**Soil:** Red soil, clayey and rich in minerals

Vinification: Grapes hand-picked. Short maceration on lees contact and fermentation in steel tanks for about 10 days at controlled

temperature. Only 20% of the malolactic fermentation.

Maturation: The wine is then refined for 5 months in stainless steel

tanks before being bottled and placed on the market.

Created in the '30s by Professor Luigi Manzoni of the Technical Agrarian Institute of Conegliano this vine cross between a Pinot Blanc and a Riesling produces a fantastic grape variety, with a low yield and a tough skin.



- This sophisticated white introduces itself with a delicate straw yellow color and aromas of white peach and Williams pear, with white flowers delivering freshness. The palate is clean and elegant, with a very pleasant smoothness and perfect acidity.
- A wine to be enjoyed with light appetizers and pastas, vegetable soups or seafood dishes.