



PIZZOLATO

ORGANIC WINE

MANZONI BIANCO DOC PIAVE

ORGANIC & VEGAN CERTIFIED WINE

Manzoni Bianco grapes - Treviso province



WINEMAKER'S NOTES:

Classic white vinification. Fermentation takes place for 10% in wooden barrels. At the end of the alcoholic fermentation the wine remains an adequate period in contact with the yeasts to extrapolate the best aromas.

WINE CHEMISTRY:

Alcohol: 13% vol.

Residual sugar: around 2 gr/ltr

ORGANOLEPTIC NOTES:

Intense straw yellow color.

Complex, mineral bouquet with notes of acacia flowers. Fruity with hints of peach, plum, apricot, pineapple.

Warm, elegant flavor with aromatic and mineral notes. Refined wine.

SOMMELIER'S NOTES:

Serving temperature: to be served at 12°C-14°C.

Food pairing: interesting aperitif; ideal with soups, risottos, light first and second courses. Also excellent as an end of the evening.

SIZES AVAILABLE:

750 ml.

ADDITIONAL NOTES:

Manzoni Bianco is a vine created by prof. Manzoni of the Conegliano wine school in 1930 with the crossing of Riesling Renano and Pinot Bianco.



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/2013

La Cantina Pizzolato SRL

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