



*We are happy to welcome you in our world,  
which is made of harmonious and naturally  
cultivated vineyards, where the time  
still passes slowly.*

## MANZONI BIANCO

This noble vine is named after the illustrious Professor Luigi Manzoni, eminent viticulture scholar and Headmaster of the Viticulture and Enology School of Conegliano, who created it through different experimentations made between 1930 and 1935, by crossing Pinot bianco and Rhine Riesling vines. The wine has the unique elegance of Pinot bianco and the exquisite aromatic notes of Rhine Riesling.

### Organoleptic characteristics:

*Colour:* Light straw yellow.

*Bouquet:* Elegant for its aromatic note, with predominant fruity and mineral scents.

*Taste:* Piquant, refined and pleasantly aromatic.

### Gastronomic matches:

Excellent as an aperitif, exceptional with Asian food, marinated salmon, smoked fish, hors-d'oeuvres, soups, delicate risottos, hearty fish courses and white meats.

**Alcoholic content:** 12% vol.

**Serving temperature:** 10° C

**Bottle size:** 750 ml



2006



2009

score: 81  
2009

score: 85  
2007

score: 14,5/20  
2009

GUIDA  
AL VINO  
QUOTIDIANO



2005



2008

score: 83  
2008

score: 86  
2006

score: 13,5/20  
2008



2007

score: 82  
2007

score: 82  
2006



**2008: Oscar  
Quality/Price**