



FRASSINELLI



MANZONI BIANCO 6.0.13 BRUT

Grapes: incrocio Manzoni 6.0.13

Grapes production area: Mareno di Piave - Geron

Soil type: well-balanced presence of clay and sand, a small quantity of lime, a good dose of gravel (composed of rounded stones) which emerge to the surface, permitting an optimal rain penetration in the deeper layers avoiding dangerous stagnation, providing a well-balanced presence of sugars, acidity and aroma precursors

Winemaking: tank method Martinotti for 90 days

Alcohol: 12,5% Vol.

Residual sugar: 4 g/l

Tasting notes: the bubbles are tiny, fine and persistent. Floral aroma with acacia and elderflower notes, slightly fruity, nectarine, citrus and bread at the end. On the palate dry, crispy, fruity. Elegant, vibrant, refreshing, medium finish.