



FRASSINELLI



MANZONI BIANCO 6.0.13

denominazione di origine controllata

PIAVE

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: once the grapes are destemmed and gently crushed, the juice is left in contact with the skins for 6 hours in a stainless steel vat. Fermentation at low temperature and fining in a concrete vat for 6 months

Alcohol: 13% Vol.

Residual sugar: 1 g/l

Tasting notes: floral aroma with acacia and elderflower notes, slightly fruity, nectarine and citrus notes and bread at the end. On the palate is dry, and pleasantly fruity: golden apple, nectarine and flint. Medium to long-lasting finish.