

TYPICAL WINES

Manzoni Bianco *Veneto I.G.T.*

IN THE VINEYARD

Variety: Manzoni Bianco 100%
Type of soil: alluvial calcareous clay
Plant density: 3,500 - 4,500 plants per hectare
Production: 7,000 - 8,000 kg/ha
Growing method: Sylvoz
Harvest: second ten days of September

IN THE WINERY

The grapes are picked fully ripe and then crushed. They undergo pre-fermentation maceration at 8 °C for 12 hours to extract all the aromas and are then soft pressed and fermented at 14-15 °C for approximately 15 days. Maturation takes place in steel, on the lees which are periodically stirred (bâtonnage) to make the wine soft and full.

TASTING NOTES

Colour: straw with golden highlights.
Aromas: fine, delicate scent, reminiscent of ripe pears, with intense hints of tropical aromas, ending with a floral note.
Flavour: full-bodied, flavourful and refined with well-balanced sweetness and acid fragrance.

SERVING SUGGESTIONS

Wine to serve with soup, especially creamed ones, and vegetable or fish soufflé. Try it with shellfish or risotto with scampi or asparagus, and with capsicum pepper stuffed rabbit.

SERVING TEMPERATURE AND STEMWARE

Temperature: 10-12 °C
Stemware: medium sized tulip-shaped glass narrowing at the rim.

WHAT TO WRITE IN THE WINE LIST

Manzoni Bianco Veneto IGT "Linea Tipici" - Ornella Bellia Wines

STORAGE

Keep in a cool, dry place away from sources of light and heat.

TECHNICAL INFORMATION

Alcohol: 13.50% Vol.
Sugar: 4 - 5 g/l
Total acidity: 6.00 - 7.00 g/l
Ph: 3.20 - 3.40
Sulphites: 80 - 120 mg/l (over 40% lower than the legal limit)

PACKAGING

- Bottle size available: 750 ml
- Packaging available: boxes of 6 bottles standing upright
- Packs per pallet: 100 x 6 bottle boxes on rows of 20 boxes



ORNELLA BELLIA
VENEZIA WINES

The strenght of a family