



MANZONI BIANCO

Veneto, Italy

Serafini & Vidotto



www.serafinievidotto.com

Method & Production

Manzoni Bianco was bred by Prof. Luigi Manzoni in 1930 at the Oenological School in Conegliano. It is a cross between Riesling and Pinot Bianco.

The grapes are carefully selected and harvested manually. After pressing, the must is transferred to stainless steel tank where it goes through fermentation using selected yeasts. Aging in stainless steel on the fine lees for 8 to 9 months, before bottling and release.

Tasting Notes

Bright pale lemon. Elegant aromas of passion fruit, citrus, yellow apple, white peach, along with a touch of white flowers, mint, sage and wet stones. Fresh, with a vibrant, mineral finish.

Food Matching

"Prosciutto di Parma", risotto and pasta with fish, grilled sole, goat and sheep soft cheeses.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
VD0921	Manzoni Bianco	Incrocio Manzoni	2021	12.0%	Cork	6X0.75lt	No	No	Yes	No