



# CA' Baradei

## MANZONI BIANCO



**Grape Variety** Manzoni Bianco (white grape).

**Description** Also known as Manzoni Bianco 6013 or Incrocio Manzoni, is a native to our region. The grape has been crossed with a series of combinations that has improved the genetics of the grape itself. Trials started at the wine school of Conegliano by the Dean Luigi Manzoni, as early as 1924. Manzoni Bianco was born by crossing a Riesling and Pinot Bianco between 1930 and 1935.

**Sensory Notes** The Manzoni Bianco is a straw yellow colored wine with greenish tinges, its scent is both refined and delicate. A slight aromatic and mineral flavor rests on the palate. The taste is full and fruity.

**Pairings** It can be served as an aperitif, ideal with fish and rice dishes as well as vegetable purees. It pairs well with white meats such as grilled fish. Ideal with vegetables, in particular with the green or white asparagus.

**Info** Contains sulphites - Product of Italy.

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%vol 12.5°



10/12 °C



Borgognotta  
alta (0.75 l.)



Package  
of 6 bottles



Available  
in gift box

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