



CA' Baradei

MANZONI BIANCO

Grape Variety Manzoni Bianco (white grape).

Description

Also known as Manzoni Bianco 6.0.13 or Incrocio Manzoni. This grape variety is native to our region, obtained from a series of combinations and crosses aimed at improving the vines genetics. Trials started as early as 1924 by Dean Luigi Manzoni, at the wine school in Conegliano (TV). The Manzoni Bianco was born from the crossing between a Riesling and Pinot Bianco in the period between 1930 and 1935.

Sensory Notes

The Manzoni bianco is a straw yellow color with greenish highlights. Its scent is fine and delicate and on the palate, it has a slight aroma and minerality. The taste is full and flavourful.

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.



%vol 12,5°

 6/8 °C



Demijohn
15/28/34/54 liters



Drum
25 liters



Bag in box
5/10/20 liters

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