



TENUTA BARBON

1898

Manzoni Bianco

IGT Trevenezie

TASTING NOTES

Colour: pale straw yellow with hints of green

Aroma: fine, delicate, and elegant, it reminds of tropical fruits

Flavour: dry, full, and velvety, pleasantly aromatic

AGRONOMICAL DATA

Grape varieties used: Incrocio Manzoni 6.0.13

Production area: Villorba (TV) - Italy

Altitude: 30mt on the sea level

Soil: pebbly, gravel, loosened grounds of alluvial nature, rich in limestone

Training system: Guyot

Vine density: 4500 plants per hectare

Production rate q.li/ha: 80 q.li

Harvest: end of august - beginning of september vines are harvested by hand

ENOLOGICAL DATA

pressing: soft press of grapes

Production technique: brief rest on skins with controlled temperatures

Fermentation: alcoholic fermentation in stainless steel tanks at controlled temperature of 14°C

Refinement: 3 months on the lees

Ripening length: 1 month in bottle before commercialisation

ANALYTICAL DATA

Yield of grapes: 70%

Dry extract: 24,50 gr./lt

Total acidity: 6,20 gr./lt

Ph: 3,20

Residual sugar: 0,00 gr./lt

Developed alcohol: 13%

PAIRINGS

Vegetable based starters, risottos with wild herbs. It is ideal with asparagus, shellfish, white meats, and marbled cheeses. Serving temperature: 8-10°C

Storage: to be kept in dry, cool places away from heat

Formats: 750 ml



Certification: V Label Italia s.r.l.

