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**BELLENDÀ**  
1986

## MANZONI BIANCO COLLI TREVIGIANI INDICAZIONE GEOGRAFICA TIPICA

This white wine is produced using grapes of the Incrocio Manzoni 6.0.13 variety, cultivated on hillsides that form part of our estate. The variety's rather unusual name derives from Professor Luigi Manzoni, the pioneering winemaker who in the vineyards of the Viticulture and Enology School at Conegliano was the first to successfully cross Riesling with Pinot Bianco. After harvesting and pressing, vinification is carried out in temperature-regulated stainless-steel tanks. An excellent accompaniment to vegetable risotto, white-meats and fish-based main courses, it is best served at a temperature of 10 °C.

Color: brilliant, limpid straw-yellow.

Bouquet: stylish and fruity, with peach and apricot to the fore, intense and persistent, with a faintly aromatic undertone.

Palate: generous and polished, full-flavored, well-balanced acidity and body.



Wine name:	<b>MANZONI BIANCO</b>
Appellation:	Colli Trevigiani IGT Manzoni Bianco
Classification:	Typical Geographic Indication (IGT)
Type:	Dry white wine
Grapes:	Manzoni Bianco (also known as Incrocio Manzoni 6.0.13)
Provenance of the grapes:	Carpesica
Vineyard altitude:	180 m above sea level
Soil type:	Mixed clayey, chalky soil of varying depths. The Carpesica hillsides have a surface layer rich in morainic residues of the ancient Piave glacier that ran down from the Sella del Fadalto between Mount Pizzoc and Mount Visentin.
Position and exposure:	Mostly south, with a small part facing east-south-east.
Climate:	Temperate – cold winters and warm, well-ventilated, non-muggy summers. Considerable day/night temperature shifts, particularly during summer.
Training system:	Sylvoz
Planting density:	4500 vines per hectare
Yield:	Around 55 hectolitres per hectare
Harvest period:	First half of September
Vinification:	Destemming and subsequent soft pressing with a pneumatic press. Static decantation of the must. Temperature-controlled fermentation in steel vats. Ageing on fine lees for around 12 months.
Average analytical data:	
	Alcohol: 12.60 % vol.
	Sugars: trace
	Total acidity: 5 g/L
	pH: 3.30
Tasting notes:	
	Colour: Straw-yellow, luminous and brilliant
	Aroma: Elegant and fruity, with notes of peach and apricot. Intense and persistente, with lightly aromatic undertones.
	Palate: Full, polished and flavoursome, with well-balanced body and acidity.
Food pairing:	Vegetable risottos and dishes based on white meats or fish.
Serving recommendations:	Serve at 10 °C.
Recommended glass:	White-wine glass.
Storage:	In a cool, dark location.
Consumption timescale:	From the second year after harvesting. This wine evolves successfully for three years after harvesting.