

MANZONI BIANCO

MANZONI BIANCO



SUMMARY

VIGNETI DELLE DOLOMITI IGT

Grapes: Manzoni Bianco 100%

Vineyard: Prabi vineyard in Valle dei Laghi

Soil: alluvial sandy soil

Vinification: few days maceration until the cap forms, fermentation in steel tank and large acacia barrels

Aging: on fine lees in large acacia barrels for 9 months

Production: 10 - 15.000 bottles depending on the vintage

A vine crossing named after Professor Luigi Manzoni born from the union between Riesling and Pinot Blanc. From its parents Manzoni bianco inherited the advantages of both: good body, aromaticity, longevity and an adaptability to various vineyard soils and climate conditions. The resulting wine has an intense aroma of white flowers and fruit with a hint of spicy notes. After a few years of aging in bottle, it shows typical aromas in a manner similar to an aged Riesling and, like Riesling, it is an early to mid-ripening grape variety.

VINEYARD

Our Manzoni Bianco grows in the Prabi vineyard in the Valle dei Laghi and lies on alluvial sandy soil originated over the centuries by the deposits of the Sarca river that flows alongside the plot. Sarca originates in the mountain chain of Adamello Brenta, an area with a great complexity from a geological point of view, ranging from volcanic rocks to the dolomites, passing through the schists of Val Rendena. The climate is influenced by the wind call Ora del Garda and by constant cool breezes that blows in the evening hours, which have the remarkable merit of slowing down the ripening process of the grapes, keeping at the same time a sustained acidity. The vines are guyot trained, with a density of 7000 plants per hectare and an average age of about 20 years.

VINIFICATION

Part of the grapes are de-stemmed, and then macerated for 4-5 days until "the cap is formed". At this point a cuvée is made with the grapes directly pressed and the fermentation continues partly in stainless steel tanks and partly in large acacia barrels. The wine remains in contact with its yeast for about 9 months with frequent batonnage. Then it is bottled at the end of the summer.



CESCONI