



CANTINA
LA SALUTE

UNDE ORIGO INDE SALUS

Magni Vitis

CARDINE

MANZONI BIANCO
MARCA TREVIGIANA
INDICAZIONE GEOGRAFICA TIPICA

Ideal aperitif wine and excellent with fish-based hors d'oeuvres.

Serving temperature: 6 - 8 °C

SENSORY CHARACTERISTICS

A bouquet of exotic fruits and ripe apricot, honeycomb, woodland flowers and a suggestion of peach. In the mouth it has an excellent body, a lively natural acidity, well-balanced length and a fruity finish.

TECHNICAL DATA

Area of origin: San Polo di Piave

Variety: 100% Manzoni Bianco (a cross of Riesling and Pinot Bianco)

Training system: Sylvoz and Bellussi

Harvest period: Early - first half of September

Yield Kg grapes per ha: 13,000 kg

Vinification: Brief cold maceration of the crushed grapes, then with soft pressure

First fermentation: At a controlled temperature of 14 - 16°C with select yeasts and in stainless steel containers

Maturing: 3 - 6 months on the yeasts with weekly batonnage

Alcohol: 13% Vol.

Sugar residue: 4.00 g/l

Total acidity: 5.50 - 6.00 g/l

AVAILABLE SIZES

Classica 0.75 Litres