

NINA

Manzoni cross bred 6.0.13

COMMERCIAL DATA

Name: **Manzoni cross bred 6.0.13**

Colour: **bright straw yellow.**

Scent: **elegant and complex with hints of pineapple, apricot and exotic fruit, peach blossom with a shade of wisteria and aromatic notes.**

Taste: **luxurious, with a remarkable structure due to the over mellowing on the vine; its flavour is full thanks to the high alcohol content; good acid balance, with a sweet, long aftertaste, with hints of exotic fruit.**

AGRONOMIC DATA

Grapes: **Manzoni cross bred 6.0.13**

Production area: **Rai di San Polo di Piave**

Altitude: **30 mt on sea level**

Soil: **clayey sandy sometime gravely**

Orientation of the vines: **south - north**

Breeding system: **double Sylvoz overturned and Bellussi**

Stumps for hectare: **3000**

Yield quintal/ hectare: **50 quintals per hectare**

Harvesting: **beginning of October**

OENOLOGICAL DATA

Pressing: **very soft**

Malolactic fermentation: **no**

Refining: **9 months on "lies"**

Mellowing length: **90 days before marketing.**

ANALITICAL DATA

Percentage of wine per grapes %: **60%**

Dry extract (gr/l): **29,50**

Total acidity (gr/l): **5,80**

Ph: **3,40**

Remaining sugars (gr/l): **4**

Developed alcohol: **13,50% vol**

OTHER DATA

Matchings: **it is particularly indicated with fish first courses, excellent with asparagus risottos, white meat and cheeses.**

