



CA' DI RAJO

RAGGIO D'INGEGNO

Incrocio Manzoni "Nina" Doc Piave



Appellation	Incrocio Manzoni 6.0.13 Doc Piave
Color	Bright intense straw yellow.
Bouquet	Elegant, aromatic and complex with notes of pineapple, apricot, exotic fruit, peach blossom and wisteria.
Taste	Luxurious, with a considerable structure due to grapes raised on the vine; the flavour is full thanks to the high alcohol content; good acid balance, with a sweet, long aftertaste, with notes of exotic fruit.

AGRONOMICAL DATA

Grapes	Incrocio Manzoni 6.0.13
Production area	Rai di San Polo di Piave
Altitude	30 mt above sea level
Type of soil	Clayey, sandy sometime gravelly.
Vines orientation	South-North
Training system	Double Sylvoz overturned and bellussi
Stumps per hectare	3000
Yield quintal/hectare	50
Harvest	Hand harvest in Beginning of October

OENOLOGICAL DATA

Pressing	Very soft
Production	Cold maceration for 10 hours.
Malolactic fermentation	No
Aging	9 months on fine lees.
Mellowing length	90 days before sale

ANALYTICAL DATA

Percentage of grape's yield in wine	60%
Dry extract (g/l)	29,5
Total acidity (g/l)	5,8
pH	3,4
Residual sugars (g/l)	4
Alcohol	13,50% vol.

OTHER DATA

Food pairings	It is particularly indicated with fish first courses, excellent with asparagus risotto, white meat and cheese.
Serving temperature	10° C
Storage	Store in dry rooms, away from light or warm sources.