

# NINA

INCROCIO MANZONI BIANCO 6.0.13

DOC PIAVE



*Particularly suitable for fish first courses, white meat and medium mature cheese.*

*Recommended pairing: asparagus risotto.*

Bright intense straw yellow.

Elegant, aromatic and complex with notes of pineapple, apricot, exotic fruit, peach blossom and wisteria.

Luxurious taste, with a considerable structure due to grapes raisined 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.

Serving temperature 12° C (53° F).



FROM BELLUSSERA  
HAND HARVESTED



WITHERING PROCESS  
ON-VINE



COLD MACERATION  
OF THE GRAPES  
FOR ABOUT 10 HOURS



PART OF THE WINE  
AGED FOR AT LEAST  
4 MONTHS  
IN TONNEAUX

## AGRONOMICAL DATA

<b>Grapes</b>	Incrocio Manzoni Bianco 6.0.13
<b>Production area</b>	San Polo di Piave (TV) and surrounding municipalities
<b>Altitude</b>	30 metres a.s.l. (98 ft)
<b>Type of soil</b>	Clayey, sandy and also gravelly
<b>Harvest</b>	Mid September

## ANALYTICAL DATA

<b>Totale acidity (g/l)</b>	5.60 ÷ 5.80
<b>pH</b>	3.40 ÷ 3.60
<b>Residual sugar (g/l)</b>	2 ÷ 4
<b>Alcohol</b>	13% vol.

## FORMAT / PACKAGING / GIFT BOX

**750 ml**      6 bottles      Lithographed box 1-2-3 bottles



SCAN QR CODE  
Ingredients list  
Nutrition declaration  
Environmental label

