



SVEJO

Svejo: young, brilliant and able to surprise for its exceptional elegance: **Manzoni Bianco 6.0.13** is a grape native of Doc Piave Area and, as the people living in those lands, is pure and frank. A white wine with an unique and marvellous expressive potentiality, with its fruity nose and its special aromas that can capture and envelop the atmosphere. A white of great and unmistakable character with a superb texture and depth: its floral bouquet has to be discovered and admired glass after glass.

Appellation I.G.T. Veneto

Soil type Mixed Types

Grapes 100% Manzoni Bianco 6.0.13

Training system Sylvoz and Guyot

N° of vines-hectar 4.500-7.500

Per-hectare yield 70 q

Harvest period First week of September

Vinification 10-12 hours cryomaceration, then light pressing, yielding 50-60% free-run must, followed by 18 day fermentation at 14°-16°C.

Ageing 6 months in stainless steel, then 120 days on bottle

TASTING NOTES

Colour Straw yellow with pale green highlights

Aroma Exceptional elegance, initially with scents of citrus, peach and apricot, then pineapple and apple blended with floral and spice nuances

Taste Superb texture and depth, with lively flavours on the palate and finish nicely mirroring the nose. A lengthy, long-lingering finish hints of quince apple

Serving suggestions Vegetable soups, ricotta and spinach-stuffed pasta

Serving temperature: 8/10°C.



"Puro ed elegante, frutto dell'innamoramento tra noi e la natura"