



Label designed by Marco Arman

Manzoni Bianco

The Manzoni Bianco is a grape variety created by Professor Luigi Manzoni at the Agricultural Institute of Conegliano Veneto in the '30s by crossing the Rhine Riesling and Pinot Blanc. The wine results of great quality with high sugar content, combined with excellent acidity.

VINES: Manzoni bianco in purity

VINEYARDS: Pantèc' (Cembra)

CULTIVATION: Gujot at 500 and 600 mt.a.s.l.

SOIL: Porphyritic origin, loose.

YIELD: 60 q.li/ha

FERMENTATION AND AGING: Steel at a controlled temperature, than in bottle.

COLOUR: Pale yellow

FRAGRANCE: Pleasantly fragrant and aromatic.

TASTE: Dry, fresh, tasty.

SERVING SUGGESTIONS: Excellent as an aperitif, it is recommended with first courses and velvety creamy soups. Suitable to accompany fish dishes with white sauces and fresh cheeses in general.

SERVING TEMPERATURE: 10-12 °C

“Give the Stropa” means bind the grape shoot to its support with a flexible willow branch. This act contains an ancient knowledge handed down from generations far away. It involves manual contact and skill that in the repetition adapts individually to the branch, the support, the wire.

The movement is new every time and is expressed in original and unique gestures, as often happens to the farmer.

It's care, attention and respect, as the art of loving demands.

Cembra Valley has an unmistakable landscape characterized by vineyards cultivated on daring terraces that seem to defy the laws of gravity with an suggestive alternation of hills and steep slopes in balance on the river Avisio, an environment with which man has faced sacrifice and humility.

The Società Agricola Zanotelli is part of the history of this territory with commitment and spirit of innovation to always get the best from their land. The whole process cultivation and harvesting, wine making and bottling is followed directly by experienced and prepared people. The respect for precious traditions guarantees the quality of the entire range of wines produced, from classic to new proposals. Zanotelli winery operates, keeping the original traits of the Land, but improving at the same time both agricultural and enological practices, aimed in obtaining top quality wines.