



## IL PRECISO

### Manzoni Bianco IGT Tre Venezie

The debut of La Tordera into the world of still wines

Production area: Comune di Asolo, Frazione Casella, Pedemontana veneta

Grape: Incrocio Manzoni 6.0.13. Grape variety created by pollinating a Riesling flower with Pinot Bianco pollen. It shares its father (riesling) with other important grape varieties such as: Kerner , Muller Thurgau

Altitude: 100 meters asl

Type of soil: ancient clay soil

Harvesting period: early September

Vinification: the grapes are harvested in the early hours of the day and quickly brought to the winery, where they are softly pressed. The must is fermented clear with selected yeasts in steel tanks at a controlled temperature of 18°. At the end of fermentation, the wine is stored at 10 °C and kept in contact with the fine lees for at least 6 months, followed by filtration and bottling

Alcohol: 13% vol

Sugar content: less than 3 gr/l

Total acidity: 5.5 gr/l

Colour: bright straw yellow with green tones

Bouquet: complex fruity nose, with multiple varieties of apple, pear, citrus and rose and wisteria flowers

Flavour: intense, sapid, well structured

Pairings: ideal with fish tartare and carpaccio, citrus or seafood risotto, baked white fish or with fresh cheeses and vegetable tempura

Service: 10°-12°

Fan facts: "Il Preciso" was born as a eulogy to Professor Luigi Manzoni (1888 - 1968), a key figure in the world of Italian oenology, who at the beginning of the 20th century dedicated himself to a series of important genetic experiments on vines. From the pollination of a Riesling flower with Pinot Bianco pollen, the Incrocio Manzoni 6.0.13 was born. The three numbers stand for: the row, the series and the number of the vine stock on the row that the Professor used for the cross, which highlights the method he used in conducting the studies and his truly 'precise' character