



MASCHIO DEI CAVALIERI

Incrocio Manzoni 6.0.13

BRUT



Veneto is a land of wine, between tradition, passion and ongoing research. It is here that the various types of *Incrocio Manzoni* were born, named after the oenologist who created them in the 1930's. The most famous is the one curiously called 6.0.13 (from the position of the row in the vine), which combines the elegance of Pinot Blanc with the aromaticity of Rhine Riesling. Maschio dei Cavalieri pays tribute to one of the most peculiar wines of the region with a brut sweetness level, which enhances acidity and persistence and hence the aromatic pleasantness of this wine.

Brightness in the glass and the elegance of the bottle complete the identity of this surprising and multifaceted sparkling wine.

*A grape variety to discover
Elegant e surprising
True expression of Venetian
winemaking research*

TECHNICAL SHEET

Production method: Charmat

Grapes: Manzoni Bianco

Area of origin: selected vineyards of the most vocated areas of Treviso province

Alcohol content: 12%

Residual sugar: 10g/l

Service temperature: 4-6° C

TASTING NOTES

Colour: bright straw yellow with golden reflections; white and creamy froth; rich and elegant perlage.

Bouquet: sweet floral of acacia and hawthorn; intense fruity of plum and white peach with a delicate note of honey.

On the palate: light, fresh, neat; a refined and refreshing wine with a pleasant aromatic persistence.

SIZE: 75 cl

Pairings

Incrocio Manzoni is an interesting alternative to the classic aperitif wine. It is excellent served with seafood, in particular with shellfish and mussels or grilled fish.