



1528

SALATIN

Manzoni Bianco IGT Marca Trevigiana “Le Conche”



Growing area	Eastern hilly, area of Veneto
Grapes	Incrocio Manzoni 6.0.13
Soil	Land with morain origins, deep, clay - rich, heavy
Training system	Guyot
Harvest period	Last decade of August, first days of September
Vinification	After a few hour of cold maceration the must is separated from skins by means of soft pressing
First fermentation	In steel aging on fine lees
Maturation	A small part of the wine ages in barrique while the rest in steel tanks with a long stay on fine lees
Alcohol	13,5 % Vol
Total acidity	5,00 - 6,00 g/l
Appearance	Straw yellow light golden reflections, with light veiling due to its unfiltered aspect
Bouquet	Intense and complex, it presents mineral and yeasts flavors. Secondly exotic riped fruit and apricot, peach, pineapple sents, evolving in a sophisticated blend
Palate	To the mouth a persistent and captivating taste savory and intense, with final hints evocating fresh fruits
Serving suggestion	Ideal for risotti, soups. It matches well second courses of white meats as well as fish
Serving temperature	10 - 12 °C
Size	Size 0,75 lt

Salatin SRL

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