



**TENUTA
SAN
GIORGIO**

WINE	Manzoni Bianco Igt Veneto	
APPELLATION	Igt Veneto	
GRAPE VARIETY	100 % Manzoni Bianco	
GROWING LOCATION	Tenuta San Giorgio's own vineyards, located in the most wine-prolific area of all eastern Veneto – the so-called <i>Grave di Papadopoli</i> – in a viticultural environment of natural beauty crossed by the river Piave.	
SOIL COMPOSITION & ENVIRONMENT	Alluvial origin, pebbly, clayey, silty, extremely rich in carbonate and nutrient microelements carried by the river, tempered in climate.	
TRAINING SYSTEM	Sylvoz	
HARVEST SEASON	Grapes are harvested ripe in varietal aromas in middle September.	
ALCOHOL	12 % by vol.	
TASTING NOTES	Straw yellow in colour tending towards golden-yellow, this superb wine has a generous, intense fragrance, revealing deep floral sensations reminiscent of white-petaled flowers and wild roses, enclosed within a vaguely fruity nuance. Well-orchestrated, soft, flowing and pleasantly-dry on the palate, with just the right note of acidity. The ageing process taking place after bottling brings this stylish Manzoni Bianco to its superlative peak.	
SERVING TEMP.	8-10 C°	
FOOD AND WINE PAIRING	Best enjoyed when opened few weeks after bottling and paired to starters with baked or steamed vegetables, shellfish and creamed herb risottos. Traditional home-style first courses from the cuisine of Veneto - such as <i>risi e bisi</i> (risotto with green peas) - bring out the very best in this wine.	
		

“Technical information is for guidance only and is not binding”

TENUTA SAN GIORGIO S.R.L. – Società Agricola

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