ROTALIANA
CANTINA IN MEZZOLOMBARDO

DOC TRENTINO

MANZONI BIANCO

This wine comes from a selection of grapes from a small vineyard on the Trento hill. Fine and delicate, slightly aromatic, at the nose it shows fruity and floral notes, followed by fresh, mineral and citrus hints. In the mouth it is long, crisp and savoury.

OTHER INFORMATION

Vineyards:
on the high hills around Trento, in Maso Saracini, using the Trentino pergola training system
Soil:
Dry, middle consistency, clay soil, with a fine structure
Harvest:
The grapes are picked by hand
Fermentation & and ageing:
Fermentation in stainless steel containers and, for a small part, in wood.
Laying on the yeasts for four months before bottling
Bottle ageing:
Brief bottle-ageing before being released
When to drink it:
Drink it young

Year: 2025
Wine style: Dry white wine, slightly aromatic
Grapes: incrocio manzoni
Alcohol: 13.50 % vol.
Total acidity: 6.08 g/l
Sugar: 0.40 g/l
Serving temperature 10-12°C
Wine maturity: pronto

Contains sulfites

straw yellow with greenish hues

white flowers, peach, citrus and mineral notes

crisp and savory, long and balanced

FOOD PAIRING

Ideal with appetizers with cheese and vegetables, fish first courses and white meat and shellfish dishes. Also excellent with veggie recipies.