



**ROTALIANA**  
CANTINA IN MEZZOLOMBARDO

DOC TRENINO

# 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:** 2022

**Wine style:** Dry white wine, slightly aromatic

**Grapes:** incrocio manzoni

**Alcohol:** 12.70% vol.

**Total acidity:** 5.64 g/l

**Sugar:** 0.50 g/l

**Serving temperature** 10-12°C

**Wine maturity:** pronto



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 recipes.