

Vini di Qualità



Manzoni Bianco - IGT delle Dolomiti

Maso Thaler

CLASSIFICATION	I.G.T.
ТҮРЕ	White
REGION	South-Tyrol/Alto Adige
PROVINCE	Bolzano
GRAPE VARIETY	90% Manzoni Bianco,
	10% Riesling
TYPE OF FARMING	Conventional
HARVEST	End of September, Mid October.

VINIFICATION

Destemming of the grapes and soft pressing. Fermentation of the must in stainless steel at controlled temperature.

MATURATION

The wine matures in stainless steel and then in bottle.

TASTING NOTES

Straw yellow colour with a brilliant tone, it reveals a delicate perfume, with peach, apple and tropical fruit notes. The bouquet is fine, well balanced. On the palate it is savory, with a good acidity, elegant with a long final.

Perfect as aperitif, with appetizers, first dishes, soft cheeses and fish.

SIZES AND SPECIAL PACKAGING

75 Cl bottles.