



Fontanasanta Manzoni Bianco

The hill overlooking Trento, with its clayey-limestone soils, welcomes the Manzoni Bianco and matures the grapes in late September. The character of the Fontanasanta vineyards is expressed through this hybrid, born of a mix of Riesling with Pinot Bianco. Its ability to evolve overtime requires patience; Fontanasanta Manzoni Bianco is a wine that really comes into its own at least three years after harvest.

Name of wine: Fontanasanta Manzoni Bianco Vigneti delle Dolomiti IGT

Grape: Manzoni Bianco

Vineyard location: Fontanasanta, Trento hills

Hectares: 5 hectares

Terroir: Calcareous clay

Fermentation and fining: Fermentation on the skins in cement tanks, followed by 7 months of aging in acacia casks

Annual production: 20.000 bottles