



CASTELLO DI RONCADE

Baroni Ciani Bassetti

Manzoni Bianco

IGT VENETO

Manzoni Bianco is a fresh and aromatic wine, resulting from an innovative agronomic selection by Professor Luigi Manzoni, who crossed Rhine Riesling and Pinot Bianco, creating what is now a symbol of Treviso viticulture. We love it for its notes of white flowers and tropical fruit, combined with its pleasant acidity. This wine enchants with its uniqueness and long, persistent finish, making it perfect for pairings with aromatic herbs, asparagus, or fish dishes. This wine brings a touch of surprise to every glass.

Grape variety: Incrocio Manzoni 6.0.13 100%

Alcohol content: 12,5%

Soil composition and terroir: Medium clay soil with silt (calcareous substrate). Roncade, Pantiera vineyards. The Arnasa canal flows around our vineyards, creating a particularly dry micro-climate in which the grapes flourish.

Culture: Guyot

Vinification: Traditional with cold maceration, soft pressing, fermentation in steel at a low temperature. Aging on the lees for four to five months.



vino[®]
SELECTION

91/100