



R

TESIRARE

In Sé
manzoni bianco
“vendemmia tardiva”
2015

Arte di saper intuire ciò che il territorio può esprimere.
Compimento di un percorso personale.
In Sé, Manzoni Bianco Dolce, interpreta
la dimensione più matura del Piave e della nostra storia



Grape variety	100% Manzoni Bianco
Vintage	2015
Appellation	IGT Veneto
Vineyard of origin	Fagarè – Particella 610
Cultivation	Organic
Training system	short Double-Arched Cane
Planting density	6,5 thousand vines per hectare
Yields per plant	3 bunches of loosely clustered grape per vine
Harvest period	3 rd of October
Harvest method	hand-picking with selection of bunches of grapes with over-ripening

Vinification notes

Pressing of whole grapes and spontaneous fermentation in tonneaux, where it stays for 24 more months for ageing.

Ageing period	in bottle 30 months at least
Bottling	26 th August 2016

Tasting notes

Golden color with amber reflections to the eye, intense scent of dates and chestnut, dried apricot, candied orange and notes of chestnut honey. In the mouth it is enveloping and persistent, pleasantly sweet and warm, with fine and elegant tannins.

Food pairing

Small pastries, savory biscuits, aged and blue cheeses. Also perfect to be tasted alone as a meditation wine.

Suggested glass

Sauternes glass

Wine list reference

Manzoni Bianco Dolce “In Sé” 2015 - Italo Cescon

ITALO CESCON
ARTIGIANO DEL VINO