



On the label

Ideas and fantasies
in the air,
a primordial chaos
that will take shape

Ode to Manzoni Bianco: a tribute to the terroir of Langhe

CINQUE Langhe DOC Bianco

Cru/MGA:	Municipality of Roddi and Rodello
Grape variety:	Manzoni Bianco 100%
Altitude:	200 and 500 meters above sea level
Exposure:	North – West and South
Soil:	silty-clayey, not very calcareous, originating from the laminated type of Sant'Agata Fossili Marls (Roddi) and silty-sandy, very calcareous, originating from the Lequio Formation (Rodello).
Harvest:	grapes handpicked in small crates
Vinification:	the grapes harvested in crates remain in the cold storage room for about 5 days, before being destemmed and pumped to the tank. Here the alcoholic fermentation begins with maceration that lasts for about 3/4 days until the separation of the pomace and its pressing. The resulting must finishes fermentation without the skins at a low temperature
Aging:	Oak and steel
Color:	intense yellow with golden reflections
Aroma:	intriguing aroma of white flowers, melted with a delicate and lingering base of hydrocarbon notes.
Taste:	the mouthfeel is rich in volume and persistence, with hints of fleshy fruits and fine exotic reminds
Service T°:	12° - 14° C
Size:	capacity 750 mL in Albeisa bottle. Organic matrix silicone cap closure
N° bottles:	1500 / 2000
1^ vintage:	2019

