



Manzoni Bianco Veneto IGT _{Organic}

"Madre is the natural evolution of the thought which draws value from our history, from our experiences and also from our mistakes. Guarding, being able to listen and interpret, this is the meaning we want to give to our time.

A pure feeling, with no filters, in order to understand its essence."

Variety: 100% Manzoni Bianco

Name: Veneto I.G.T.

Vineyards: Fagarè and San Polo di Piave estates

Cultivation: Organic

Growing method: Double Guyot

Plant density: 8 thousand plants per hectare

Yield: 45 hectolitres per hectare

Harvest: first ten days of September

Picking: by hand, selecting the best bunches

Vinification: long soft pressing of whole, manually loaded grapes, followed by fermentation in concrete and then in wood

Maturation period: up to March on the yeasts, and then aging in bottle for at least one year

Appearance: natural, sur lie

Organoleptic features: bright straw colour with greenish highlights. On the nose elegant and generous with a typical strong aroma. Scents of yellow peaches, acacia, lime peel and aromatic herbs that give way to mineral and salty hints with aging. The sensation on the palate is of vitality and vivacious elegance enhanced by freshness. Well-balanced with good acidity and embracing softness. Wine that lasts well.

Serving suggestions: excellent as an aperitif, it is delightful with fish dishes, shellfish and seafood. Very good also with white meat, salami and herbal cheese. Splendid drunk on its own.

Recommended glass: in our experience a large stem glass is ideal to savour the essence of this wine.

Wine list wording: "Madre" Manzoni Bianco Organic Veneto I.G.T. 2014 - Italo Cescon

Sharing of a hug that smells of commitment, passion and love.

If there's no sharing, there's no poetry, there's no love.

Living an emotion, tasting a moment, facing difficulties,

rejoicing about a simple gesture.

All this is Madre 2014.

