

## TIZIANO NARDI



<b>Denomination:</b>	Manzoni Bianco IGT
<b>Grapes:</b>	100% Incrocio Manzoni 6.0.13 (from Riesling Renano and Pinot Bianco crossing)
<b>First year of production:</b>	1990
<b>Area:</b>	Refrontolo - Veneto

### the vineyard

<b>Soil type:</b>	sandy and calcareous
<b>Altimetry and exposure:</b>	150 mt a.s.l.
<b>Vineyards age:</b>	15 years
<b>Yield:</b>	150 q/ha
<b>Breeding system:</b>	guyot
<b>Harvest:</b>	hand picking

### the cellar

<b>Vinification:</b>	in white and decantation of the must
<b>Volume:</b>	12.5 % vol.
<b>Sugar:</b>	4 g/l
<b>Ageing:</b>	in slavonian oak barriques for 15 months

### the tasting

<b>Colour:</b>	crystal clearness, straw yellow with gold reflection
<b>Flavour:</b>	determined intensity and marked olfactory personality, with vanilla and sweet spices notes, nuts and honey sensations
<b>Taste:</b>	dry and elegantly warm, balanced and well bodied, pleasantly persistent and perfectly harmonic, notes of nuts, fruit compote and a light vanilla aftertaste

### the service

<b>Food pairing:</b>	ideal to match spicy and hot main dishes, savoury fish from the Venetian tradition (Sarde in Saor and Baccalà) so as international recipes (sushi and lapin à la gueuze)
----------------------	--

