

Loredan Gasparini

Manzoni Bianco

Appellation: Marca Trevigiana IGT

Type: White, dry.

Varietal: 100% Manzoni Bianco

For over a hundred years this varietal has flourished in the area around Treviso. Professor Manzoni, of the Technical Agrarian Institute of Conegliano, presented this cross as an excellent fusion between the delicate aromatic-mineral nature of Rhein Riesling with the character and the harmony of the Pinot Blanc. An infinitely pleasant wine, thanks to its fresh personality, but it has a surprising complexity just like the vines from which it is derived.

Tasting Notes

Color: Light yellow with brilliant gold highlights.

Bouquet: Very aromatic of white orchard flowers, apple and pear, with hints

of citrus and toast.

Palate: Creamy mouthfeel, pleasant acidity and a delicious, crowd-pleasing,

long finish.

Alcohol: 13.5%

Serving Temperature: Chilled 12° C (54° F)

Pairing

Fish dishes, seafood, white meats, poultry, spicy pasta, shellfish, sushi, and sashimi.

Vineyard Notes

Location: Riva Vecia vineyard.

Altitude: 250 metres a.s.l.

Soil: Iron- and mineral-rich with karst-subsoil.

Vine Age: 15 years.

Planting: 4,200 per hectare.

Yield: 100 quintals

Yield: 60hl/ha

Winemaking Notes

Harvest: About 12 September.

Vinification: 16° C in stainless steel tanks.

Aging: 2-months in stainless steel tanks, partial malolactic fermentation.





Loredan Gasparini or Azienda Agricola Conte Loredan Gasparini is in the Venegazzù of Volpago del Montello, on the slopes of the Riviera. The Cascina is 60 hectares (150 acres) of the historically acclaimed wine region Trevigiana. The current winery was founded in the 1950s by Count Piero Loredan, direct descendant of the Doge of Venice, Leonardo Loredan (who chose the territory of "Vignigazzu" to establish his residence in a magnificent Palladian villa). In 1973 the property, vineyards and winery passed to the present owner, Giancarlo Palla. Immediately upon the acquisition of the properties he added a Metodo Classico and began experimenting with Prosecco. Palla was one of the first to produce a quality Prosecco in the area and fought hard to obtain the D.O.C. designation (1977) and for recognition of Asolo Prosecco Superiore D.O.C.G., in 2009.