

SUTTO

BIANCO DI SUTTO

Fresh and young, but elegant in our style, Bianco di Sutto aims to enhance the renowned flavour characteristics of Manzoni and Chardonnay, setting forth a unique combination of aromas and smoothness.



Colour *Light straw yellow.*

Nose *It emanates vivid aromas of pineapple and ripe yellow apple; the slightly bitter scent of orange peel unfolds a light but distinctly aromatic note, softened by the subtle buttery hints.*

Taste *Balanced in its typical aromas, to the palate it shows an adequate minerality and a full taste in its unique freshness.*

Method of production A traditional vinification in white through a first cold maceration and soft pressing, followed by settling of the must. Then a controlled temperature fermentation and the evolution in stainless steel tanks on its native yeasts.

Alcohol 13%.

Harvest First half of September.

Grape Manzoni Bianco and Chardonnay.

Bottle size 0,75 l.

Food matching Excellent wine to start the meal, perfect with raw fish and soft cheese. Ideal with vegetable dishes and grilled or boiled fish.

How to serve 8-10°C.

How to list on wine menus Bianco di Sutto IGT delle Venezie, 2015, Sutto.

