

ANIMAFRANCA  
**ANIMAFRANCA**  
MANZONI PIAVE DOC



ANDREA BACCICHETTO

## TECHNICAL SHEET



Typology: **White dry**  
Appellation: **PIAVE DOC**  
Grape variety: **Manzoni Bianco**



Production area: **Ponte di Piave**, Via Mazzariol  
Soil: **Calcareous, Sandy-Silty**  
Harvest: **Mid-September**



Alcohol content: **13,5 % Vol.**  
Style: **Dry**



Vines cultivation system: **Sylvoz**  
**Simonit e Sirch pruning method.**  
Integrated pest management without systemic products or chemical fertilizers. Thoughtful leaf thinning.



Vinification: **Skin maceration below 10°C for at least 7 hours. Must bâtonnage at 10°C for 3 days. Cold fermentation in stainless steel at 17°C. Bâtonnage in steel until May. A portion is fully vinified in French oak and blended before bottling.**



Tasting notes: **Expresses terroir and vintage. A rich and broad bouquet, from floral notes to tropical hints, with spicy undertones and Riesling-like nuances. On the palate, full-bodied and dry with a persistent, fruity finish.**



Pairings: **Perfect with asparagus dishes. Excellent with pasta and fish.**



Serving temperature: **12 °C**