



ITALIA



VENETO

ICONIS - Incrocio Manzoni

Type:	Vino bianco spumante di qualità dosaggio zero
Grapes:	Incrocio Manzoni 6.0.13.
First year of production:	Harvest 2022 - 4080 bottles
Area:	Aviano

THE VINEYARD

Soil:	Gravelly soil
Altitude and exposure:	55 m.s.l.m.
Vineyards age:	20-25 anni
Plantation system:	Double overturned
Harvest:	Manual

THE CELLER

Vinification:	Fermentation at low temperatures, second fermentation in autoclave (pressure wine tank) with long Martinotti method (over 9 months)
Volume:	12.5 % vol.
Sugar:	< 2 g/l

THE TASTING

Color:	Straw yellow with greenish reflections
Olfaction:	Primary aromas of wisteria, violet and rose; secondary aromas of candied cedar peel, pineapple, lychee and in closing spicy notes of licorice, tobacco, hydrocarbon and truffle.
Taste:	Full, rich, smooth and savory

THE SERVICE

Service temperature:	8 - 10 °C
Food pairing:	Substantial appetizers such as crostini with lard; consistent first courses such as pasta alla carbonara or all'amatriciana; rich main courses: barbecued eel, fried bluefish, lamb chops.



Our **vegetarian** choice: parmigiana; poached egg with truffles; pasta alla nerano

Our **vegan** choice: eggplant babaganoush; eggplant burger; potato and onion soup

Shelf life:	12 - 24 months
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