

# MANZONI BIANCO

This variety was created in the 1930s by Prof. Manzoni at the Istituto Tecnico Agrario in Conegliano, by crossing Riesling with Pinot Blanc (Crossing 6.0.13). It first spread to the province of Treviso, then spread to Friuli and the southern and central Italian regions, although quite sporadically.



**Ampelographic characters:** the bud has a semi-compact, arachnoid, slightly carmine-colored apex. The medium-sized, pentagonal, five-lobed leaves have a closed V-shaped petiolar sinus and purple-red veins at the base of both the upper and the underside. The underside is sub-woolly and tomentose. The cluster is small, compact, and conical. The rather small berry has thick and pruinose skin and juicy flesh with a distinctive flavour.

**Cultural aptitude:** vine of limited vigour with an upright growth habit. Thrives on hilly soils with medium fertility and fresh, ventilated climates.

**Training system and pruning:** it can be trained with spurred cordon or Guyot. Green pruning is not particularly difficult.

**Bud-burst period:** average.

**Ripening period:** average-early.

**Yield:** limited but constant.

**Susceptibility to diseases and adverse conditions:** good resistance to diseases, notably to bunch rot thanks to its very strong skin. Good resistance to winter cold and late frosts.

**Enological potential:** it produces high quality wines, with a good acidity and freshness and a fine floral and slightly fruity scent. It has an excellent structure, which makes it suitable for sparkling wines too.

**Clones in propagation:** Manzoni Bianco SMAISV222, SMAISV237.



## CULTIVATED AREA IN ITALY

YEAR	1970	1982	1990	2000	2010
HECTARES	-	37	109	595	1,004

## AGRONOMICAL AND ENOLOGICAL PERFORMANCES OF MANZONI BIANCO SMA-ISV 222

VARIETY	CLONE	ORIGIN	HARVEST	TRAINING SYSTEM	NUMBER OF VINES/ha	AVERAGE PLANT WEIGHT Kg	YIELD t/ha	BRIX DEGREE	TOT. AC. IN TART. AC. (g/l)	MUST pH
Manzoni Bianco	SMA-ISV 222	Centro marze VCR Grado	2007	Spur. Cord.	2,900	3.47	10.06	22.5	7.8	3.27
Manzoni Bianco	SMA-ISV 222	Centro marze VCR Grado	2008	Spur. Cord	2,900	3.6	10.4	21.9	6.8	3.28
Manzoni Bianco	SMA-ISV 222	Centro marze VCR Grado	2009	Spur. Cord..	2,900	3.00	8.70	23.1	7.6	3.24
<b>AVERAGE DATA</b>					<b>2,900</b>	<b>3.36</b>	<b>9.72</b>	<b>22.5</b>	<b>7.40</b>	<b>3.26</b>

	WINE TOTAL ACIDITY (g/l)	TARTARIC ACID (g/l)	MALIC ACID (g/l)	WINE pH	NET DRY EXTRACT (g/l)	ALCOHOL (% vol.)	REDUCING SUGARS (g/l)	VOLATILE ACIDITY (g/l)
	6.9	2.1	3	3.14	20.5	13.71	1.7	0.37
	6.3	2.57	2.93	3.07	19.5	13.37	1	0.14
	6.5	2.54	2.41	3.18	18.9	14.12	0.29	2.0
<b>AVERAGE DATA</b>	<b>6.57</b>	<b>2.40</b>	<b>2.78</b>	<b>3.13</b>	<b>19.63</b>	<b>13.73</b>	<b>1.00</b>	<b>0.84</b>