



ICONIS

Organic and vegan

Long charmat, zero dosage

In the heart of Friuli Venezia Giulia, Iconis takes shape—Manzoni Bianco Trevenezie IGT, born from vineyards tended with patience for over twenty years. Dedicated to Claudio Nardi, founding partner of Perlage and the visionary soul behind its technological evolution, Iconis is a gesture of gratitude to those who have guided the winery from the very beginning. The grapes, hand-selected between late August and early September, follow the slow path of extended Charmat method, with no dosage. The wine rests on the lees for over nine months, refining a delicate and balanced texture. The production—just 4,000 bottles—preserves aromas of tropical fruit and syruped pineapple, while the palate reveals notes of candied citron and an elegant hint of licorice.

Certified B Corporation

Denomination: Manzoni Bianco Trevenezie IGT
Type: Long charmat, zero dosage
Grapes: Incrocio Manzoni 6.0.13.
Annual production: Approximately 4,000 bottles
Area: Friuli Venezia Giulia - Aviano

VINEYARD

Soil type: Gravelly soil
Vineyards age: 20 - 25 years
Training system: Sylvoz, double inverted
Harvest: Hand-picked

SERVICE

Serving temperature: 8 - 10 °C
Food Pairings: Ideal with tasty appetizers such as crostini with lard. For first courses, we suggest hearty dishes like carbonara and amatriciana. Also perfect with rich main courses such as grilled eel, fried bluefish, and lamb chops.
Vegetarian pairings: For a vegetarian option, Iconis pairs perfectly with dishes like eggplant parmigiana, poached eggs with truffle, and Pasta alla Nerano. For a vegan option, ideal pairings include eggplant babaganoush, eggplant burgers, and potato and onion soup.

CERTIFICATIONS

VEGAN

CELLAR

Vinification: White vinification with low-temperature fermentation; sparkling wine made in an autoclave using the extended Charmat method (9 months).
Alcohol content: 12,5 % Alc./Vol.
Residual Sugars: < 2 g/l

TASTING

Colour: Pale straw yellow with greenish reflections.
Olfaction: Fragrances reminiscent of wisteria, violet, and rose; secondary aromas of candied citron peel and lychee. Finishing with spicy notes of licorice, tobacco, and truffle.
Taste: Full-bodied, rich, smooth, and savory.