



# TENUTA SAN PAOLO

A wine characterized by intense aroma, enhancing freshness and elegant appearance. It is balanced and full in its flavour.

Recommended as an aperitif or with light, low-fat starters, pasta with sauce and in broth, as well as fish and egg-based dishes.

Serve at a temperature of 10-12° C.

Alcohol: 12,5%

Sugar Level: dry

CHARDONNAY PIAVE D.O.C.



TENUTA  
SAN PAOLO





# TENUTA SAN PAOLO

A wine which effuses an aroma of ripe fruit; its taste is as rich, majestic and extraordinarily fine like the land that created it.

Recommended with all light, low-fat starters, pasta with sauce and in broth, as well as fish dishes.

Serve at a temperature of 10-12° C.

Alcohol: 12,5%

Sugar Level: dry





# TENUTA SAN PAOLO

A straw-yellow wine characterized by a fruity and pleasant aroma. It gives its best when it is young and fresh.

Recommended with all light, low-fat starters, pasta with sauce and in broth, as well as fish dishes.

Serve at a temperature of 10-12° C.

Alcohol: 12,5%

Sugar Level: dry

RIESLING  
MARCA TREVIGIANA I.G.T.



TENUTA  
SAN PAOLO





# TENUTA SAN PAOLO

A golden wine with a strong and spicy bouquet. It is fruity and floral and blends fragrance and sweetness.

Recommended with grilled, boiled or raw shellfish, as well as dressed pork products and cheeses.

Serve at a temperature of 10-12° C.

Alcohol: 12,5%

Sugar Level: dry

TRAMINER  
MARCA TREVIGIANA I.G.T.



TENUTA  
SAN PAOLO





# TENUTA SAN PAOLO

Wine obtained from the Verduzzo Friulano vine. It is also typical of our joyous and amorous Trevisan March. It is characterized by vigour, style, deep golden colour and fruity flavour.

Recommended with fish dishes, omelettes and egg-based dishes in general, asparagus, risottos made with greens.

Serve at a temperature of 10-12° C.

Alcohol: 12%

Sugar Level: dry

VERDUZZO  
MARCA TREVIGIANA I.G.T.



TENUTA  
SAN PAOLO





# TENUTA SAN PAOLO

A singular wine in terms of elegance and distinct, variegated aroma. It is balanced in structure and taste. A noble fruit from a land dedicated to wine growing.

Recommended as an aperitif and with all light, low-fat starters, pasta with sauce and in broth, as well as fish dishes.

Serve at a temperature of 10-12° C.

Alcohol: 12,5%

Sugar Level: dry





# TENUTA SAN PAOLO

A decidedly intense wine in colour, aroma and flavour. The bouquet is an authentic pleasure, a joy to the taste buds and an accolade to grape.

Recommended with various starters, first courses even when highly flavoursome, risottos, fish dishes.

Serve at a temperature of 10-12° C.

Alcohol: 12,5%

Sugar Level: dry

SAUVIGNON  
MARCA TREVIGIANA I.G.T.



TENUTA  
SAN PAOLO





# TENUTA SAN PAOLO

A wine associated with top-ranking viticulture, thanks to Prof. Luigi Manzoni who used varieties of Pinot Bianco and Riesling Renano to obtain this admirable species of wine. It offers an elegant harmony of structure and aroma.

Recommended with soups, especially puréed and cream soups, vegetable and fish flans and soufflés, fish served with white sauce.

Serve at a temperature of 10-12° C.

Alcohol: 12,5%

Sugar Level: dry

MANZONI BIANCO  
MARCA TREVIGIANA I.G.T.



TENUTA  
SAN PAOLO

