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DA FORA MANZONI WHITE TRENTINO BIO

From Fora Manzoni



Production area: Madruzzo (TN)

Terrain: un vigneto giovane di poco meno di 10 anni, situato a 250m slm su un terreno di origine fluviale, ricco di scheletro, con un importante substrato di ghiaie e ciottoli

Harvest: manual

Vinification: shortly after the grapes are gently pressed, the must is partitioned into steel where it undergoes a short fermentation with cold maceration, into terracotta amphorae where it remains in contact with the skins for the next 7 months

Refinement: at the end of the amphora passage, the wine is blended continuing its aging in steel until bottling, more than 10 months after the harvest. It concludes its aging in the bottle for several months, achieving a perfect balance of aromas and freshness

Color: Bright and brilliant straw yellow, with slight greenish highlights

Fragrance: ripe fruit aromas with notes of quince, yellow peach, ripe pear, pineapple and passion fruit. Delicate mineral undertones and light spicy notes

Flavor: Fresh and balanced, with a complex, highly aromatic palate that envelops with fruity hints. A lingering finish that leaves great freshness due to good acidity and minerality

Alcoholic Grade: 12.5% vol

