



MANINCOR

LE PETIT 2016

DOC


Origin:	Italy
Quality grade:	DOC
Site:	Waldschroat
Site Type:	plateau
Varietal:	Petit Manseng 100 % 20 years 6600 plants/ha 1500 - 2500 liter/ha
Geographical Orientation:	south east
Sea Level:	430 m
Soil:	sandy loam granite gneiss Dolomit Porphy



CELLAR

Harvest:	handpicked
Skin Contact:	8 hour(s)

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| manincor.winnershop.store/alle-weine/

Fermentation: spontaneous
large wooden barrel | used barrel

Bottling: 3000 bottles

DATA

Wine Type: Still wine | white | dry

Certificates: Demeter, respect - BIODYN

Allergens: sulfites

Drinking Temperature: 8 - 10 °C

Aging Potential: high (10 years)

Optimum Drinking Year: 2018 - 2028

WINE DESCRIPTION

Scintillating golden straw yellow with accentuated fruit on the nose reminiscent of mango, lychee and dried apricots, complex and deep with elegant hints of honey and botrytis and an excellent interplay between sweetness and acidity on the palate.