


MANINCOR
DER KEIL 2017
DOC


Origin:	Italy
Quality grade:	DOC
Site:	Keil
Site Type:	hilly land
Varietal:	Vernatsch 100 % 50 years 2600 plants/ha 4500 - 6500 liter/ha
Geographical Orientation:	south
Sea Level:	280 m
Soil:	calcareous sandy loam



CELLAR

Harvest:	handpicked
Malolactic Fermentation:	yes
Skin Contact:	1 week(s)
Fermentation:	spontaneous large wooden barrel used barrel
Maturing:	large wooden barrel used barrel
Time on the Fine Yeast:	5 month(s)

Manincor | St. Josef am See 4 | 39052 Kaltern | Italy

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| manincor.winnershop.store/alle-weine/

Bottling: 18000 bottles

DATA

Wine Type: Still wine | red | dry

Certificates: respect - BIODYN

Allergens: sulfites

Drinking Temperature: 12 - 14 °C

Aging Potential: small (3 years)

Optimum Drinking Year: 2018 - 2021

WINE DESCRIPTION

Bright soft-hued ruby. Delicately fruity on the nose reminiscent of cherry and toasted almonds, juicy on the palate, extremely “quaffable” and elegant on the finish.