



MANINCOR

LA MANINA 2017

DOC


Origin:	Italy
Quality grade:	DOC
Site:	Mareit, Manni, Panigl
Site Type:	terraces
Varietal:	Weißburgunder 50 % 5 - 20 years 5100 plants/ha 4500 - 5500 liter/ha Sauvignon Blanc 30 % Chardonnay 20 %
Geographical Orientation:	east, south east, south
Sea Level:	350 - 440 m
Soil:	gravel



CELLAR

Harvest:	handpicked
Malolactic Fermentation:	yes
Skin Contact:	6 hour(s)

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

info@manincor.com | www.manincor.com |  www.facebook.com/manincor.wine/ | www.instagram.com/manincor.wine/
| manincor.winnershop.store/alle-weine/

Fermentation:	spontaneous oak barrel steel tank
Bottling:	25000 bottles

DATA

Wine Type:	Still wine white dry
Certificates:	respect - BIODYN
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	small (3 years)
Optimum Drinking Year:	2018 - 2021

WINE DESCRIPTION

Bright yellow with greenish reflexes. Ripe fruit flavours of quince, lychee and pink grapefruit with fresh herbal aromas of sage and mint. Alight wine offering irresistible quaffability.