



# MANINCOR

## RÉSERVE DELLA CONTESSA 2017

DOC


<b>Origin:</b>	Italy
<b>Quality grade:</b>	DOC
<b>Site:</b>	Campan, Palurisch, Wulfernei, Datumhof
<b>Site Type:</b>	hilly land
<b>Varietal:</b>	Weißburgunder 55 %   15 - 25 years 5600 plants/ha   4500 - 5500 liter/ha Chardonnay 30 % Sauvignon Blanc 15 %
<b>Geographical Orientation:</b>	east, west
<b>Sea Level:</b>	310 - 540 m
<b>Soil:</b>	sandy Porphyry rock loam lime glacier stone deposits



### CELLAR

**Harvest:** handpicked

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| [manincor.winnershop.store/alle-weine/](http://manincor.winnershop.store/alle-weine/)

<b>Malolactic Fermentation:</b>	yes
<b>Skin Contact:</b>	6 hour(s)
<b>Fermentation:</b>	spontaneous large wooden barrel   used barrel
<b>Bottling:</b>	40000 bottles

## DATA

<b>Wine Type:</b>	Still wine   white   dry
<b>Certificates:</b>	respect - BIODYN
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	8 - 10 °C
<b>Aging Potential:</b>	medium (6 years)
<b>Optimum Drinking Year:</b>	2018 - 2024

## WINE DESCRIPTION

Full yellow with green reflexes. The nose is characterised by an aroma of apple, apricot and a hint of sage; tightly-knit, elegant and mellow on the palate with refreshing acidity on the finish.