



MANINCOR

SOPHIE 2017

DOC


Origin:	Italy
Quality grade:	DOC
Site:	Eichhorn, Lieben Aich, Waldschroat, Leiten
Site Type:	hilly land
Varietal:	Chardonnay 94 % 20 - 30 years 5500 plants/ha 3500 - 4500 liter/ha Viognier 4 % Sauvignon Blanc 2 %
Geographical Orientation:	south, south west, west
Sea Level:	330 - 440 m
Soil:	loam sand Porphyry rock lime loess



CELLAR

Harvest: handpicked

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

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| manincor.winnershop.store/alle-weine/

Malolactic Fermentation:	yes
Skin Contact:	4 hour(s)
Fermentation:	spontaneous large wooden barrel used barrel
Bottling:	15000 bottles

DATA

Wine Type:	Still wine white dry
Certificates:	respect - BIODYN
Allergens:	sulfites
Drinking Temperature:	8 - 10 °C
Aging Potential:	medium (7 years)
Optimum Drinking Year:	2018 - 2025

WINE DESCRIPTION

Bright scintillating yellow in the glass. Initially the aroma is fruity reminiscent of apricot, orange, acacia and lime blossom with an underlying mineral note of wet stone; fresh and lively in the mouth, concentrated, tasty, full though still slender; a wine of great character, density and structure, with a good acidity level and impressive persistence.