

# CASTEL SAN MICHELE INCROCIO MANZONI

*straw yellow colour with bright golden highlights;  
harmonious fruit nose with hints of linden flowers; creamy and persistent on the palate;  
initial olfactory sensations return with consistency*

<b>Mark</b>	Vigneti delle Dolomiti IGT
<b>Grapes</b>	Manzoni Bianco
<b>Vineyard</b>	Raoti
<b>Soil</b>	calcareous matrix, deep, medium texture, balanced content of nutrients
<b>Training system</b>	simple Trentino pergola
<b>Vine density</b>	4.400 plants/hectare
<b>Year of vineyard installation</b>	1990
<b>Yield per plant</b>	2 kg/vine
<b>Harvesting</b>	by hand, second decade of September
<b>Vinification</b>	traditional white wine vinification process with brief cold maceration of crushed grapes; fermentation carried out exclusively in in stainless steel tanks
<b>Aging</b>	6 months in steel, 2 months in the bottle
<b>Production</b>	5.000 bottles
<b>Serving Temperature</b>	12°C
<b>Combinations</b>	this is a solidly-built wine, particularly suitable for seafood appetizers, fish and white meat



*TASTING NOTES:*

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