

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*

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



TASTING NOTES:
