



Italia

Veneto

## ALEPH



<b>Denomination:</b>	Manzoni Bianco IGT
<b>Grapes:</b>	100% Incrocio Manzoni 6.0.13
<b>Year of production:</b>	2011 - Degorgement 2014
<b>Area:</b>	hills of Treviso - Veneto

### the vineyard

<b>Soil type:</b>	clayey and calcareous
<b>Altimetry and exposure:</b>	150 m.s.l.m.
<b>Vineyards age:</b>	15 years
<b>Yield:</b>	80 q/ha
<b>Breeding system:</b>	guyot/sylvoz
<b>Harvest:</b>	hand picking

### the cellar

<b>Vinification:</b>	grapes are harvested by hand between late August and early September and the wine is fermented at a controlled temperature until late spring. After the draw, the wine rests in stack and is aged on the lees for at least 25 months. This delicate stage allows the wine to express all its richness and character. After a long cycle of <i>remouage</i> the disgorgement takes place in absence of oxygen, in order to avoid oxidative shock. The sparkling wine Aleph is pleasant and long-lived.
<b>Volume:</b>	12,5% vol.
<b>Sugar:</b>	8 g/l

### the tasting

<b>Colour:</b>	straw yellow with green reflections
<b>Flavour:</b>	fresh and intense, with fruity note of golden apples, wildflowers and a delicate fragrance of yeast
<b>Taste:</b>	harmonious and balanced, with a pleasant hint of ripe fruit and bread crust

### the service

<b>Food pairing:</b>	ideal for toasting during memorable experiences. Great pairing with family and friends!
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