



ALEPH

Organic and vegan

Manzonni Bianco Metodo Classico Brut

Aleph is born from a rare vine, deeply intertwined with its place of origin. The constant research and passion of Perlage have guided it toward a new expression: the classic method, making it the first sparkling Manzonni Bianco in the Conegliano Valdobbiadene area. It is a wine that unites roots and innovation, past and vision. In every bubble, the natural elegance of the grape, the voice of the land, and the delicate identity that sets it apart come to life.



1st Manzonni Bianco Classic Method
Sparkling produced in the
Conegliano Valdobbiadene Area
Year: **2007**



Type: Classic Method Brut
Grapes: Manzonni 6.0.13 hybrid
Area: Treviso and Pordenone



VINEYARD

Soil type: Loamy and moderately calcareous, deep
Vineyards age: 15 years
Training System: Guyot, double inverted
Harvest: Hand-picked



SERVICE

Serving temperature: 8 °C
Food Pairings: Ideal for toasting on unforgettable occasions, excellent for pairing with a full meal.

CERTIFICATIONS



CELLAR

Vinification: The grapes are hand-harvested between late August and early September, and the wine is fermented at controlled temperatures until late spring. After tirage, Aleph rests in stacks and ages on the lees for at least 25 months. This delicate phase allows the wine to fully express its richness and typicity. The disgorgement is then carried out in an oxygen-free environment to prevent oxidative shock, ensuring that Aleph remains both enjoyable and long-lived.
Alcohol content: 12,5 % Alc./Vol.
Residual Sugars: 8 g/l



TASTING

Colour: Straw yellow with greenish reflections.
Olfaction: Fresh and intense, with prominent fruity notes of Golden apple, wildflowers, and a delicate hint of yeast.
Taste: Harmonious and balanced, with pleasant flavors of ripe fruit and bread crust.