



BONZANO

Armognan 2018 Monferrato Bianco DOC



DESCRIPTION:

“Armognan” is Piedmontese dialect for apricot, the fruit that gives this straw yellow Piedmontese wine its fragrance. The grapes come from the typical Monferrato fossil marl, with sea sedimentary soil fairly deep. Fresh and pleasantly sapid in the mouth.

GENERAL INFORMATION

Winery : Mandoletta SSA

Growing area: Monferrato

Varietal: Chardonnay and Arneis

Training method : Guyot

Density: 4000 vines per hectare

Harvesting period: August

Harvest: manual into crates

Avg. grape yield per ha : 80 quintals/hectare

Vinification: the whole bunches are given a very light pressing and ageing 8 months on in stainless steel tank with periodic batonage

CHARACTERISTICS:

Appearance: bright straw yellow

Nose : lovely citrus notes and characteristic hints of apricot

Tasting notes:

fresh and pleasantly sapid

Pairings : recommended for dishes with fish or white meat

Serving temperature and method: 10-12 °c

Alcohol: 14,0% Vol.

Bonzano Vini - Az. Agric. Mandoletta SSA

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