



BONZANO



ARMOGNAN

MONFERRATO BIANCO DOC

GENERAL INFORMATION

Producer: Mandoletta SSA

Growing area: Monferrato, Vigne Mandoletta.

Varietal: chardonnay and sauvignon

Training system: Guyot

Density: 4000 vines per ha

Harvesting period: August

Harvest: manual into crates

Average chardonnay yield per ha.: 65 quintals/ha

Average sauvignon yield per ha.: 80 quintals/ha

Vinification: off the skins

Refinement period and system 5 months in steel vats with the addition of yeast

CHARACTERISTICS:

Appearance: bright yellow

Bouquet: lovely citrus notes and characteristic hints of apricot

Taste: fresh and pleasantly sapid

Serving temperature and method: 10-12 °c

Serve with: recommended for dishes with fish or white meat

Mandoletta SSA

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