



BONZANO



GENEVIEVE

MONFERRATO BIANCO DOC

GENERAL INFORMATION

Producer: Mandoletta SSA

Growing area: Monferrato, Vigne Mandoletta.

Varietal: chardonnay

Training system: Guyot

Density: 4000 vines per ha

Harvesting period: August

Harvest: manual into crates

Average yield per ha.: 65 quintals/ha

Vinification: off the skins

Refinement period and system 24 months in casks with the addition of yeast

CHARACTERISTICS:

Appearance: golden yellow

Bouquet: yellow fruit, spices and mineral notes.

Taste: rich on the palate, concluding with a good level of freshness
and a spicy aftertaste

Serving temperature and method: 10-12 °c

Serve with: throughout the meal. Perfect when paired with fish
and seafood dishes

Mandoletta SSA

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