



BONZANO



MANDOLETTA

BRUT
MILLESIMATO
CLASSIC METHOD

GENERAL INFORMATION

Producer: Mandoletta SSA

Growing area: Monferrato, Vigne Mandoletta.

Varietal: pinot nero, chardonnay

Training system: Guyot

Density: 4000 vines per ha

Harvesting period: August

Harvest: manual into crates

Average pinot nero yield per ha.: 50 quintals/ha

Average chardonnay yield per ha.: 55 quintals/ha

Vinification: off the skins, sparkling wine process
with classic method

Refinement period and system 36 months in the bottle with the
addition of yeast

CHARACTERISTICS:

Appearance: bright yellow, fine and persistent effervescence

Bouquet: white fruit with elegant hints of bread crust

taste: harmonious and well balanced, with a clear fresh taste
and good mineral taste. Persistent.

Serving temperature and method: 8-10 °c

Serve with: excellent with any meal and the perfect pairing for
dishes based on shellfish, molluscs and fish.

Mandoletta SSA

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