



BONZANO

## Mandoletta 2016

### Piemonte Spumante DOC



#### **DESCRIPTION:**

Bottle-fermented sparkling wine made in the champagne method from Pinot noir and Chardonnay grapes. It's name establishes the residence of the Bonzano family and the vineyard area.

A bright straw yellow with the scent of white fruit and elegant hints of bread crust. Harmonious, balanced and persistent on the palate

#### **GENERAL INFORMATION**

**Winery :** Mandoletta SSA

**Growing area:** Monferrato

**Varietal:** Pinot nero, Chardonnay

**Training method :** Guyot

**Density:** 4000 vines per hectare

**Harvesting period:** August

**Harvest:** manual into crates

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

**Avg. grape yield per ha.:** 55 quintals/hectare

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

Ageing 24 months in the bottle with the addition of yeast

#### **CHARACTERISTICS:**

**Appearance:** bright light yellow, fine and persistent effervescence

**Nose :** white fruit with elegant hints of bread crust

#### **Tasting notes:**

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

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

**Serving temperature and method:** 8-10 °C

**Alcohol:** 13,5% Vol.

**Bonzano Vini - Az. Agric. Mandoletta SSA**

Registered Offices: S.P. 31 Bis Regione Cavallino 8 - 15030 Coniolo Al  
Winery: S.P. 42 - Cascina Belvedere 54 - 15030 Rosignano Monferrato Al  
Phone Tel.+39 337 12 50 397 - [info@bonzanovini.it](mailto:info@bonzanovini.it) - [www.bonzanovini.it](http://www.bonzanovini.it)