



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

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.: 90 quintals/hectare

Avg. grape yield per ha.: 90 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

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