



# MANSALTO



## CORTINOVA

**CLASSIFICATION:** IGT Toscana Chardonnay

**ORIGIN:** Estate vineyards in the municipality of Monte San Savino

**GRAPES:** 100% Chardonnay.

**SOIL AND VINEYARDS:** Medium mixture tending to be sandy and rich in skeleton. 5000 plants/ha spurred cordon. Hill tops at 600m above sea level.

**VINIFICATION:** Hand picked at perfect ripeness. After the pressing and a short clarification, it ferments for 3 weeks at 15°C temperature, then it stays on the lees until the bottling

**APPEARANCE:** Bright straw yellow

**NOSE:** Dried apricot aroma with a scent of white flowers

**PALATE:** Mouth watering with a long finishing

**IDEAL SERVING TEMPERATURE:** 8-10 °C.

**PAIRINGS:** perfect for aperitif, white meat, white-fleshed fish

### MANSALTO

Podere Capraie - Loc. Palazzuolo - 52048 Monte San Savino  
(AR) T +39 0575 847083 E info@mansalto.com I  
www.mansalto.com