



MANSALTO



PALAZZUOLO

CLASSIFICATION: Spumante Brut

GRAPES: 100% Sangiovese.

SOIL AND VINEYARDS: Medium mixture tending to besandy and rich in skeleton. 5000 plants/ha spurred cordon at 500 meters above the sea level.

VINIFICATION: Early hand picked at perfect ripeness and then immediately pressed. Once it's clarified by cooling, fermented at a low temperature in stainless steel tanks. Taking on of the sparkle by sealed-vat method, staying 3 months on the lees

APPEREANCE: Violet pink, small and quite numbered bubbles, persistent perlage

NOSE: Aromas of roses, wild strawberry, litchi, almond

PALATE: Fresh and mineral with a clean finish and good persistance.

IDEAL SERVING TEMPERATURE: 8-10°C.

PAIRINGS: ideal as an aperitif or paired with soft chesees as well as with fried fish and vegetable

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



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