

# ORIGINE

*UNFILTERED ANCESTRAL METHOD,  
AS THE TRADITION GOES.*



## APPELLATION

Benaco Bresciano Incrocio Manzoni



## GRAPE VARIETY

100% Incrocio Manzoni



## SOIL

Third-level pebbly moraine soil (300 mt asl) with high concentration of limestone.



## TRAINING SYSTEM

Single Guyot pruned at 6 Buds.



## DENSITY PER HECTAR/YIELD PER PLANT

4800 plants/ha – 0,8 kg/plant.



## PROCESSING

Ancestral Method – Hand-picked grapes - Soft pressing of whole grapes – Static decantation for 1 night at 8°C - Autoclave fermentation lasting about 16 days – Bottling and bottle ageing for 3/4 months.



## SIGHT

Yellow colour with straw-green glints, slightly cloudy as it is unfiltered.



## NOSE

The nose is an explosion of fresh exotic fruit.



## PALATE

Pleasantly acidulous, salty. Perfectly imperfect.



## FOOD PAIRING

Ideal as an aperitif, surprising with fresh and medium-aged cheeses.



## SERVING TEMPERATURE

To be served at a temperature between 8 and 10° C.



## TASTING NOTES

Yellow with green glints, fresh notes of exotic fruit, its cloudyness makes it pleasantly imperfect.



0,75L

AVAILABLE SIZES