



Manna Vigneti delle Dolomiti IGT 2020

Grapes:	40% Riesling, 20% Chardonnay, 15% Gewürztraminer, 15% Kerner, 10% Sauvignon Blanc
Region:	Vigneti delle Dolomiti
Vineyards:	From vineyards near Montagna, Egna, and Aldino
Exposure:	Southwest
Altitude:	350-800 meters above sea level
Soil:	Differing soils including Dolomite, porphyry, sand and marble.
Vine Training:	Guyot
Time of Harvest:	Mid September/Late October
Vine Density:	40-55 hL per hectare
Total Production:	50,000 bottles
Vinification Process:	The grapes are harvested and processed separately, due to different maturation periods. The Chardonnay and Sauvignon Blanc grapes are fermented in barrique, while Riesling, Gewürztraminer and Kerner ferment in stainless steel tanks. At the end of fermentation, the young wines are blended.
Aging Process:	Ages 10 months and then a few more months in bottle.
Alcohol Content:	12.5%
Tasting Notes:	Yellowish gold, though color turns more golden as time passes. Complex and layered notes of elderflowers, pistachios and rose petals. Structured, concentrated, elegant and mineral. Manna is a versatile wine, continually transforming. The high percentage of Riesling contributes to keeping it vibrant over the years.
Winemaker:	Stefano Tiefenthaler / Angelika Gabrielli
Cellaring:	10+ years
Closure:	Corkfree
Food/Menu Pairing:	Very versatile, it pairs well with many dishes, especially Japanese cuisine, like sushi and sashimi; it continually renews itself thanks to its beautiful depth and structure.