



#### Grape varieties:

Various varieties of the Vernatsch family; old vines.

#### Site and soil:

Vigna “der Keil” (monopole) at an altitude of 250 m above sea level; south-facing sites overlooking the Lake of Kaltern, among the warmest in all South Tyrol. The old vines are pergola-trained and grown in sandy-clay soils rich in calcium carbonate.

#### Vintage:

2020 brought us an early harvest with good qualities and nice quantities. The new shoots appeared not very early, but a very warm spring and a balanced summer were optimal for the development of the vines, so that we already started harvesting on 25 August. During the harvest, there were repeated phases of rain, but with our quickness and our meticulous selection work, we were able to bring very good qualities into the cellar. The Schiava grapes were harvested at the end of September. The berries were at optimum maturity, with the skins still firm. The yield was 48 hl per hectare.

#### Winemaking:

The grapes were de-stemmed and crushed and fermented in open wooden vats, partially using yeasts naturally occurring on the grapes. Skin contact lasted one week at relatively low temperatures (24° C) with the skins being gently pushed down in the embryonic wine once per day. The aroma and flavour of the wine were refined during five months’ maturation on the fine lees in a large oak barrels.

#### Bottled:

25,300 bottles were filled in May 2021.

#### Analytical data:

Residual sugar: 0.6 g/l

Alcohol: 12,5 % vol.

Acidity: malolactic fermentation: 4.9 g/l

#### Description and food recommendations:

Bright soft-hued ruby. Delicately fruity on the nose reminiscent of cherry and toasted almonds, juicy on the palate, extremely “quaffable” and elegant on the finish.

Enjoy at optimum maturity from early summer 2021 to the end of 2024.

Serve: cool but not chilled, 53 - 57 °F

Goes especially well with South Tyrolean platters of cold cuts (speck), ideal for social drinking, perfect for a big bowl of pasta or any dish based on tomato, garlic and olive oil, white meats though also fried fish.



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