



Grape varieties:

53% Pinot Blanc, 29% Chardonnay, 18% Sauvignon Blanc

Site and soil:

La Manina is our *“la Contessa”* cuvée – beyond the borders of Terlan – yet shaped by the same philosophy. The foundation is made up of younger vineyards, complemented by carefully selected purchased grapes and second pressings from our top single vineyards.

Vintage:

2024 proved to be extremely challenging for biodynamic viticulture. The exceptionally wet months of May, June and July brought intense pressure from downy and powdery mildew. Thanks to our professionalism and the experience gained over recent years, we managed to navigate this difficult period with minimal losses.

A short, hot stretch from mid-July to the end of August followed by a beautiful autumn until late September resulted in superb white wines and Pinots: vibrant, tense, with crisp acidity and moderate alcohol.

Late frost significantly reduced yields in 2024, but the grape quality exceeded all expectations – expressive, aromatically pure, with firm acidity.

Vinification:

The destemmed grapes underwent six hours of maceration in the press to extract aroma and structure from the skins. Fermentation occurred partly in oak barrels and partly in stainless steel tanks, using native yeasts.

The wine matured for six months on the fine lees, allowing the aromas and flavours to refine and integrate.

Bottling:

39,000 bottles and 220 magnums were filled.

Analytical data:

Residual sugar: 0.6 g/l

Alcohol: 12.5 % Vol.

Total acidity: 6.2 g/l (malolactic conversion complete)

Tasting notes & food pairing:

La Manina combines the freshness and approachability of younger vines with the substance of great vineyard sites.

Bright yellow with greenish highlights, expressive on the nose with aromas of quince, lychee and pink grapefruit, alongside fresh herbal notes of sage and mint.

Light-bodied and irresistibly drinkable.

Ready to enjoy now, but with good ageing potential until 2027.

Serving temperature: 8–10 °C

Pairs well with starters, fish, vegetarian dishes and white meat.

Our commitment:

Biodynamic

Vegan



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