

**Grape varieties:**

51% Pinot Blanc, 33% Chardonnay, 16% 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:

The 2025 vintage began with early bud break and a warm spring, with flowering already taking place in mid-May. July and August brought plenty of sunshine and moderate rainfall – ideal conditions for healthy, vibrant grapes and promising ripening. By the end of August, everything pointed towards an exceptional vintage. Rain periods in September brought additional challenges, but thanks to precise vineyard work, experience and careful hand harvesting, we were able to bring in grapes of excellent quality. The wines show freshness, balance and expression, reflecting once again the diversity and strength of our vineyards – a vintage full of character, elegance and depth.

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:

41,500 bottles and 228 magnums were filled.

Analytical data:

Residual sugar: 0.6 g/l

Alcohol: 12.5 % Vol.

Total acidity: 5.6 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 2029.

Serving temperature: 8–10 °C

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

Our commitment:

Biodynamic

Vegan



MANINCOR