



Grape variety

Petit Manseng

Site and soil:

Mazzon close to Kaltern, an extensive south-facing mountainside terrace at an altitude of 400 m above sea level, sunny and breezy and ideal for allowing grapes to hang long after the normal harvest period. The soil is a mixture of sand and clay mixed with a diversity of rock, from finely eroded dolomite, porphyry, gneiss and granite to hand-sized stones.

Vintage

The 2023 vintage put us to the test – a year full of challenges that required close attention and sensitivity. After a wet spring came a hot, dry summer, which our vines withstood with remarkable resilience. The golden autumn finally brought the longed-for balance, gifting us grapes of exceptional ripeness and aromatic depth.

For our sweet wine *Le Petit*, conditions were ideal: during the cool nights and under gentle autumn mists, noble botrytis developed naturally on the Petit Manseng grapes, concentrating them in a most delicate way. At the end of January, we harvested berries of rare purity and density – a perfect symbiosis of physiological ripeness and concentration.

Winemaking

Over the course of eight hours, the raisined berries were gently and slowly pressed to extract every drop of their highly concentrated essence. Fermentation occurred spontaneously with the grapes' own yeasts in large wooden casks. Over several months, the must fermented slowly until it came to a natural stop at around 10% alcohol.

The result is a wine of perfect balance between alcohol, sweetness and acidity – harmonious, pure and carrying an inner calm.

Bottled

3,210 bottles

Analytical data

Residual sugar: 203 g/l

Alcohol: 9.7 % vol.

Acidity: 9.7 g/l

Description and food recommendations

Brilliant golden straw-yellow. The nose reveals a multi-layered bouquet of ripe mango, lychee and dried apricots, underpinned by delicate honey and floral tones. Fine botrytis notes add depth and complexity. On the palate, *Le Petit* shows both richness and elegance, supported by a harmonious interplay of sweetness and vibrant acidity.

The finish is long, pure and marked by subtle freshness.

An ideal companion to refined desserts with exotic fruit, crème brûlée or delicate pastries. Also excellent with mature blue cheese – or simply enjoyed on its own as a meditative pleasure.

Serve lightly chilled at 8–10 °C.

Our claim

Biodynamic

Respekt-BIODYN

Vegan



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