

MON CAVARÈ

METODO CLASSICO

OVERVIEW

Grape variety: Timorasso 100%

Location: southwest facing slopes, 300 m a.s.l.

Soil type: clay over grey limestone

Growing system: Guyot with a plant density of 4.000 p/ha.

Age of vines: around 30 years

Yield: 6.000 kg/hectare

Harvest time: beginning of September. The grapes are picked by hand into baskets and transferred directly to the cellar.

Processing: gentle grape pressing, temperature controlled fermentation and refinement on fine lees. The wine is then placed in bottles for evolution of further 24 months.

Alcohol: a grading of 12,5% per volume.

NOTES OF THE OENOLOGIST

Colour: straw yellow

Bouquet: complex, floral, with scents of bread crust and yeast.

Taste: dry, well balanced, good acidity, elegant with mineral hints.

TASTING ADVICE

Serving suggestion: ideal with aperitifs and appetisers, perfect with fish, but excellent also throughout the meal.

AVAILABLE SIZE

Bottles of 75 cl.



COLLI TORTONESI
DENOMINAZIONE DI ORIGINE CONTROLLATA



44°49'22.40"N
9° 0'26.77"E



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