



ISTITUTO AGRARIO
DI SAN MICHELE ALL'ADIGE



PRODUCER PROFILE

Estate owned by: Province of Trento
Winemaker: Enrico Paternoster
Total acreage of vine: 153 (62 Ha)
Winery Production: 250,000 bottles
Region: Trentino

CASTEL SAN MICHELE

Incrocio Manzoni Vigneti delle Dolomiti IGT

WINE DESCRIPTION

This Incrocio Manzoni is a hybrid of Riesling and Pinot Bianco developed by Professor Luigi Manzoni in the 1930s. He was Director of the prestigious School of Viticulture and Oenology in Conegliano for many years. The numbers following the varietal name refer to the location in the vineyards of the original grafts. For example, 6.0.13 refers to the row, vine and vineyard.

TASTING NOTES

Straw yellow color with golden highlights. The nose is fine and intriguing with notes of linden flowers, tangerine, passion fruit puree, lemon meringue and blanched almond. The sip is fresh, structured, creamy and persistent.

FOOD PAIRING

Excellent with seafood appetizers, risotto, fish, white meats, and vegetable soups.

VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Vigneti delle Dolomiti IGT
Vineyard location:	Raoti
Vineyard size:	1,5 Ha
Soil composition:	Calcareous matrix with some sand and silt, rich in organic nutrients
Training method:	Simple pergola
Elevation:	1,200 - 2,100 ft
Vines/acre:	1,780
Exposure:	South west
Age:	26 years
Harvest time:	Mid September, manual harvest
First vintage:	2009
Production:	6,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Incrocio Manzoni 6.0.13
Fermentation container:	Stainless steel tanks
Maceration technique:	Cold for 24 hours at 8 °C
Type of aging container:	Stainless steel tanks
Length of aging before bottle:	7 months
Length of bottle aging:	2 months

ANALYTICAL DATA

Alcohol:	13 %
Residual sugar:	4 g/L
Acidity:	6.50 g/L
Dry extract*	21.60 g/L

