



Mancassola

'ONEIRO

Sauvignon Blanc Colli Berici DOC

TECHNICAL INFORMATION

Area of origin

Veneto – Colli Berici di Lonigo, Vicenza

Soil Type

Sedimentary rocks

Varietal

Sauvignon Blanc

Training System

Guyot

Harvest Period

Prima settimana di settembre

Wine making

The grapes are manually harvested in crates, selecting the best bunches, during the early hours of the morning. The crates are taken to a temperature-controlled room at 6-8°C, where they remain until the following day. This is followed by a gentle pressing of whole grapes and fermentation in stainless steel tanks at a controlled temperature of 16-18°C. Maturation occurs for 9-10 months, followed by bottling and bottle aging.

ANALYTICAL CHARACTERISTICS

Alcohol

12% vol.

Residual Sugar

2,5 g/L

Total Acidity

5,5 g/L

ORGANOLEPTIC PROPERTIES

Bouquet and taste

Brilliant straw-yellow color with greenish reflections. On the nose, a mosaic of fruity aromas of melon, pink grapefruit, white peach, and passion fruit accompanied by pronounced notes of sage, nettle, and tomato leaf.

On the palate, the correspondence with the olfactory notes is impeccable; broad with good acidity that adds freshness, and the finish is intense and persistent.

Serving Temperature

8-10 °C

Serving suggestions

Excellent as an aperitif.

Pairs well with fish, herb frittatas, and is great with ham and melon.

Bottle size

750 ml

