



























Accolades and **Awards**



DENOMINAZIONE DI ORIGINE CONTROLLATA

MIMOSA

"Extraordinary Elegance,,

:. Region: Piemonte, Italy

:. Grape variety: 100% Sauvignon Blanc

:. Alcohol: 13,5%

Il Gambero Rosso: Il Gambero Rosso: WOW Civiltà del Bere:

Luca Maroni: Il Golosario:

Guida Vini Veronelli: Torchio D'Oro:

Bibenda:

2 Bicchieri

Best Quality/Price **Bronze Medal**

90 pts **Top Wine** 89 pts

Best in Show 4 Grappoli

:. Style: White Dry

:. Serving temperature: 8-10 °C

:. Suggested glass: Tulip



Young, sapid and aromatic white wine, named after the magnificent Mimosa trees surrounding the single vineyard, it's an extraordinarily clean and elegant wine, delicately varietal and seductive: banana, peach, pineapple and exotic fruits are accompanied by yellow flowers and aromatic herbs.

Produced from the first historical vineyard of sauvignon blanc planted in our region, the wine rests, in stainless steel vessels, sur lie for a few months before bottling, enhancing the pleasant aromas and the charming freshness.

A wine for sea lovers: it perfectly pairs with seafood salads, pasta, risotto, roasted fishes, as well as fresh cheeses and cured meat. Surprising with sushi, as a cocktails base, and for relaxing happy hours.



COLLE MANORA