COLLE MANORA

:. Monferrato DOC white | DRY

MILA

:. Region	Monferrato, Piedmont
:. Vineyard	*"Tre Querce"*	Facing South-SouthWest
:. Grapes	65% Chardonnay	35% Viognier
:. Alcohol	14,5%
:. Winemaking	The best grapes are hand-harvested and soft-crushed. The running juices, after a natural clarification, ferment in temperature-controlled stainless-steel vats (Viognier) and in French barriques (Chardonnay). The wine rests then *sur lie*, with the traditional technique of *batonnage,* for 12 more months, developing intense aromas and sensual nuances. Blended before bottling, a final aging of over 12 months completes the personality of this great white wine, inspired by the extraordinary fashion designer Mila Schön.
:. Color	*Straw Yellow.* Enriched, thanks to a proper aging, by golden reflexes
:. Nose	*Complex Bouquet of exceptional elegance,* gift of the combination of two extraordinary grapes and a generous terroir. Yellow Peach, fresh apple, yellow flowers, honey and spices open with delicate rhythm and balance, flowing from the glass for a long time.
:. Taste	*Beautiful varietal meeting*, where the fresh notes of Chardonnay energize the warmer and aromatic tones of the Viognier, perfectly matching with the alcoholic strength and the amazing contribution of oak - always discreet, but very present. The delicate and long finish is rich of iridescent hints, that will evolve with the opening and the aging
:. Pairing	*Wine of infinite nuances*, for explorers, great with Italian cuisine, with important fishes, mushrooms or onion soups, lobsters, and crayfish. Elegant aperitif with fresh and blue cheeses, it's perfect to challenge complex recipes and their mysterious spices
:. Suggestions	Charming wine, knows well how to be patient if treated with respect. Ideal gift for wine lovers and important meetings, enhances every moment with its presence

10-12 °C   LARGE TULIP   15-20 YEARS

:. Wines of Italy .: