



.. MONFERRATO DOC WHITE | DRY

MIMOSA

.. REGION

Monferrato, Piedmont

.. VINEYARD

"Mimosa" | Facing South-East

.. GRAPES

100% Sauvignon Blanc

.. ALCOHOL

14%

.. WINEMAKING

The grapes come from a historic vineyard, planted in the early 1980s. The traditional hand-harvest of the best grapes anticipates the immediate soft-crushing. The must naturally clarifies, and subsequently ferments in thermo-controlled stainless-steel vats, thanks to the work of selected yeasts and a careful *délestage*. The wine rests quietly *sur lie* until springtime, when it's finally ready to be tasted.

.. COLOR

Light straw yellow, enriched by flashing greenish reflexes.

.. NOSE

The bouquet is extraordinarily clean and elegant, delicately varietal, and seductive: banana, peach, pineapple and exotic fruits leave space to the discovery of white flowers and aromatic herbs.

.. TASTE

Varietal flavors, clean and balanced, open with grace, revealing themselves with no rush, and surprising at every sip, in perfect harmony with the charming alcoholic structure. Sauvignon's freshness and aromaticity find their balance with a long, pleasant persistence.

.. PAIRING

A wine for sea lovers, it perfectly matches with seafood salads, pasta and risotto with fishes, roasted fishes, up to crustaceans, and fresh cheese. Surprising with Sushi and cocktails.

.. SUGGESTIONS

A Wine who knows how to exalt many occasions, summer nights and winter meetings, intimate moments, and important celebrations.



8-10 °C



TULIP



2-3 YEARS

.. COLLE MANORA – Wines of Monferrato

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