



ITALY

VENETO AND  
FRIULI VENEZIA GIULIA

## ALEPH

<b>Denomination:</b>	Manzoni Bianco IGT
<b>Type:</b>	Classic Method Brut
<b>Grapes:</b>	Incrocio Manzoni 6.0.13
<b>First year of production:</b>	2007
<b>Area:</b>	Treviso and Pordenone hills

### THE VINEYARD

<b>Soil type:</b>	Clay and calcareous, deep
<b>Altimetry and exposure:</b>	150 m a.s.l.
<b>Vineyards age:</b>	15 years
<b>Plantation system:</b>	Guyot
<b>Harvest:</b>	Hand picking

### THE CELLAR

<b>Vinification:</b>	Grapes are harvested by hand between late August and early September and the wine ferments at a controlled temperature until late spring. After the draw, the wine rests in stack and is aged on the lees for at least 25 months. This delicate stage allows the wine to express all its richness and character. After a long cycle of remouage the disgorgement takes place in absence of oxygen, in order to avoid oxidative shock. The sparkling wine Aleph is pleasant and long-lived
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<b>Alcohol by Vol:</b>	12.5 %
<b>Sugar:</b>	8 g/l

### THE TASTING

<b>Colour:</b>	Straw yellow with green reflections
<b>Olfaction:</b>	Fresh and intense, with fruity note of golden apple, wild flowers and a delicate fragrance of yeast
<b>Texture:</b>	Harmonious and balanced, with a pleasant scent of ripe fruit and bread crust

### THE SERVICE

<b>Service temperature:</b>	8 °C / 46,4 °F
<b>Food pairing:</b>	Perfect for toasting during memorable moments, suited to all courses
<b>Best consumed within:</b>	24 months

