



WINE SYSTEM
TRUST YOUR SENSES

WINE PASSPORT

Aleph Manzoni Bianco Metodo Classico Brut Winery: Perlage srl



DETAILS

Type of wine:	Spumante
Vintage:	2019
Country - region:	Italien - Treviso
Variety of vine:	Incrocio Manzoni 6.0.13
Bottle volume:	0.75 l
Quality:	VSQ
Alcohol in vol. %:	12,50 vol. %
Residual sugar:	8,00 g/l
Acid:	5,77 g/l
Aged in:	Stainless tank
Allergenes:	contains sulfites
Drink at:	8 °C
Lagerfähig bis:	12-18
Specialty:	?
Award:	x

Awards

Gold ORGANIC WINE AWARD INTERNATIONAL 2024 - autumn

Weinbeschreibung

Incrocio Manzoni grapes are harvested by hand between late August and early September and the wine is fermented 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 ...

Food recommendation

Perfect for toasting during memorable moments, suited to all courses. Fish dishes and crudites

Vinification

CHAMPENOISE