



WINE SYSTEM
TRUST YOUR SENSES

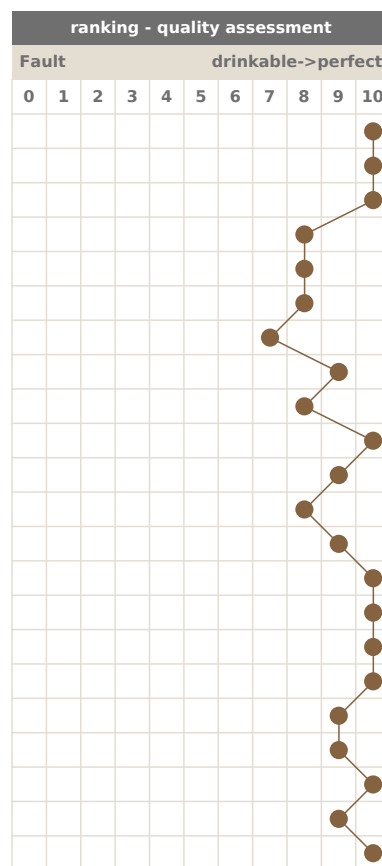
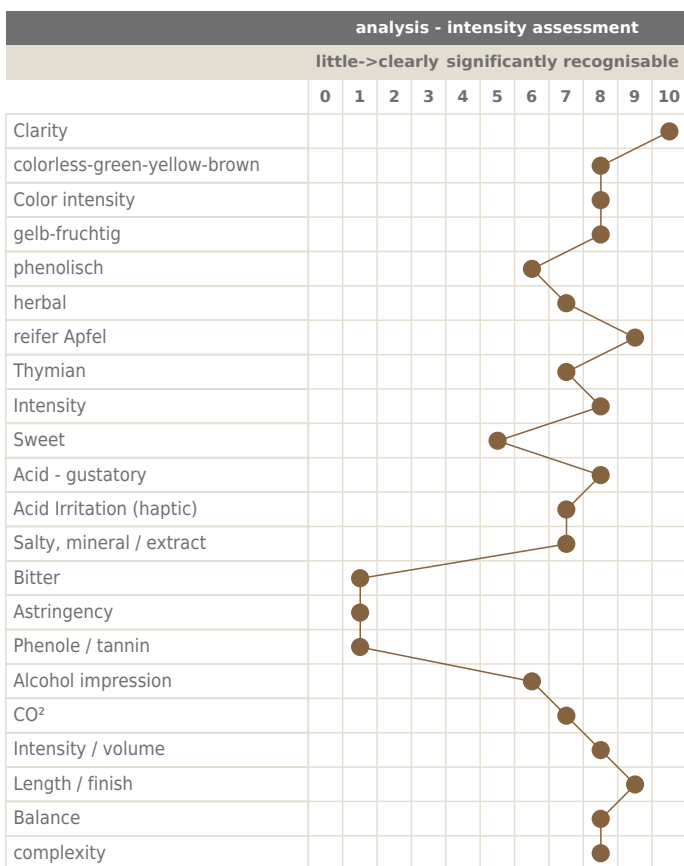
ORGANIC WINE AWARD INTERNATIONAL 2024 - autumn

Aleph Manzoni Bianco Metodo Classico Brut

Winery: Perlage srl

rated 18.10.2024

Total points	91	AWARD: GOLD
Category	Spumante	
Vintage	2019	
Primary grape / grape varieties	Incrocio Manzoni 6.0.13	
Quality	VSQ	
Country - region	Italien - Treviso	
Alcohol in vol.%	12,50	
Residual sugar in g/l	8,00	
Acid in g/l	5,77	
Sulphur free/total in mg/l	120,00	
Aged in	Stainless tank	



reductive --- oxidative

modern --- traditionel

little --- much

Summary										
stylistics										
0	1	2	3	4	5	6	7	8	9	10
0	1	2	3	4	5	6	7	8	9	10
exaltation										
0	1	2	3	4	5	6	7	8	9	10
Potential	Status-quo	best-before								
2026	2024	2024	2024							



WINE SYSTEM
TRUST YOUR SENSES

ORGANIC WINE AWARD INTERNATIONAL 2024 - autumn

Aleph Manzoni Bianco Metodo Classico Brut

Winery: Perlage srl

rated 18.10.2024

Description

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 long-lived. The result is extraordinary, unique and irresistible.

Food-Pairing

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