

LE PETIT

Petit Manseng



CASADEI



Name and appellation: Le Petit.

Grape variety: Petit Manseng 100%.

Exposure: north-south

Soil type: mineral-rich schist soils well stocked with native microelements.

Planted: 2010.

Density: 7400 vines per hectare.

Training system: Guyot.

Yield: 1Kg per vine, with a 20% yield.

Harvest: natural drying on the plant, and manual harvesting by the end of October.

Vinification: the grapes are destemmed, pressed, and clarified naturally, and then placed in Impruneta terracotta amphorae.

Aging: when fermentation ceases, the wine is raked and aged partly in amphorae and partly in small wooden barrels. It then ages in bottles for another 6 months.

Aging capacity: 20+ years.

Tasting notes: a handsome hue of heirloom gold encourages appreciation of an olfactory spectrum rich in raisins, dried apricot, French honeysuckle honey, and a hint of botrytis. The grape variety's innate crispness and freshness make for a balanced and never exceedingly sweet mouthfeel: a distinctive trait that is certainly not a given in meditation wines and late vintages. Flavor and aromas match and harmonize splendidly, displaying mellow, not excessive, and appreciably lasting hints of honey.

Suggested pairings: tasty aged cheese (such as toma or pecorino di fossa), or not too spicy blue cheese. A beautiful crescendo end for a summer dinner party with friends.

Serving temperature: 12 °C – 14 °C



Biointegrale



Biologico



Agricoltura Biodinamica



White



375 ml



12,5%