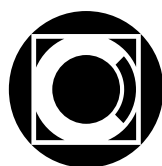


# LE PETIT

Petit Manseng

2023



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 racked 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



14%

Le Petit, Petit Manseng | Casadei

FAMIGLIA  
CASADEI