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Experience Italy in a Wine glass



Manna Vigneti delle Dolomiti IGT

Seven generations of winemaking and a long family tradition resonates in the wines, even through the name. Founded in 1880 by Franz Haas, the winery has been passed down from father to eldest son (all of them named Franz Haas) for generations. The current owner Franziskus has also named his son Franz - that's how seriously the Haas family takes continuity and heritage. Franziskus' main goal as a winemaker is to express the character, typicity, and longevity of the unique Alto Adige area - the bilingual, Italian/German province of Bolzano in the northeastern region of Trentino-Alto Adige. Dedicated to Maria Luisa, this unique wine was first released in 1995. It is a blend of Riesling, Chardonnay, Gewürztraminer, Kerner and Sauvignon Blanc from five vineyards. The grapes are harvested and vinified separately. Chardonnay and Sauvignon Blanc ferment in barrique, the others ferment in stainless steel. The wines are then tasted and blended so that the final outcome is fully balanced. The wine ages ten months and then in bottle for a few more. A complex and layered nose, with notes of elderflower, pistachio and rose petals. It stands out for its concentration, combined with a soft elegance and a mineral backbone. Manna also has a considerable cellar life, thanks to the Riesling and Kerner.

Wine exported to: Canada

Most recent awards



Winemaking and Aging

Grape Varieties:	40% Riesling, 20% Chardonnay, 15% Gewürztraminer, 15% Kerner and 10% Sauvignon Blanc
Fermentation container:	Stainless steel and barrique
Type of yeast:	Selected
Malolactic fermentation:	Partially for the Chardonnay
Aging containers:	Barrique
Container size:	228 L
Container age:	Used
Bottling period:	August
Aging before bottling:	10 months
Aging in bottle:	3-4 months
Closure:	Screw cap



Vineyard

Organic:	No
Vineyard location:	Near Montagna, Egna and Aldino, Alto Adige
Soil composition:	Porphyric sand and marl
Vine training:	Guyot
Altitude:	350-850 meters (1,150-2,790 feet) above sea level

Vine density:	Chardonnay c. 6,000/ha Riesling c. 9,000/ha Gewürztraminer c. 6,000/ha Sauvignon Kerner
Yield:	40-55 hL per hectare
Exposure:	Southwestern
Years planted:	Riesling 2008 Chardonnay 1990 Gewürztraminer 1997-2003 Sauvignon Kerner
Time of harvest:	September
Total yearly production (in bottles):	50,000



Tasting Notes and Food Pairings

Tasting notes:	An enticing, complex and layered nose, recalling notes of elderflowers, pistachios and rose petals. It stands out for its complexity and concentration, combined with a soft elegance and a mineral backbone. During the many phases of its development, this wine displays different characteristics and perspectives by changing both in the bottle and in the glass, continuing to surprise and amaze.
Serving temperature:	Best served at 6-8 °C (42.8-46.4 °F).
Food pairings:	Surprisingly versatile, it goes well with a wide variety of foods, notably Japanese cuisine, such as sushi and sashimi.
Aging potential:	3 years
Alcohol:	Alcohol cont. 13% by vol.
Winemaker:	Franziskus Haas