



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Manna Vigneti delle Dolomiti IGT

40% Riesling, 20% Chardonnay, 15% Gewürztraminer, 15% Kerner, 10% Sauvignon Blanc. Yellowish gold, though color turns more golden as time passes. Complex and layered notes of elderflowers, pistachios and rose petals. Structured, concentrated, elegant and mineral. Manna is a versatile wine, continually transforming. The high percentage of Riesling contributes to keeping it vibrant over the years.

“Since its foundation in 1880, the winery has focused on the quality of the grapes and bringing out the best in them. Special attention has always been given to using the minimum and most selective chemical substances during cultivation and fertilization.”

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**Wine exported to:** Canada

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## Most recent awards

**JAMES SUCKLING:** 94



## 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:	Stefano Tiefenthaler / Angelika Gabrielli