

FRANZ HAAS

PETIT MANSENG

PRODUCTION AREA

The Petit Manseng grows on alluvial soils, on low hills between 220 and 320 meters above sea level and it is cultivated using the Guyot method. The bunch is characterized by sparse, very small and thick-skinned grapes.

WINEMAKING

The fermentation takes place in barrique where it is left to age for about ten months, afterwards the ageing takes place for several months in the bottle.

WINE DESCRIPTION

It is a particularly aromatic wine with a straw yellow color. The scent is very intense and fruity (dried fruit) with mineral notes, while on the palate it is savory with a good acidity and texture.

FOOD PAIRING

Served cold, at a temperature of twelve degrees, it is hedonistically captivating and matches very well with Asian cuisine, Thai soups, fish soups, pasta with bottarga or it can be simply enjoyed as an aperitif.



YIELD PER HECTARE 40 HECTOLITERS

PRODUCTION 2,500 BOTTLES

RECOMMENDED SERVING TEMPERATURE 12° C

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Via Villa, 6 39040 Montagna - Bolzano - Italia info@franz-haas.it www.franz-haas.it