

# Mandoletto

## 2017 Pinot Grigio Veneto IGT

<b>Vineyards:</b>	<b>Veneto</b>
<b>Soil:</b>	<b>Silt / Sand</b>
<b>Elevation:</b>	<b>225 - 275m</b>
<b>Age:</b>	<b>15 years</b>
<b>Pruning:</b>	<b>Vertical Single Wire</b>
<b>Grape Variety:</b>	<b>100% Pinot Grigio</b>
<b>Alcohol:</b>	<b>12.0%</b>
<b>Winemaker:</b>	<b>Franco Bernabei</b>
<b>Pack Size:</b>	<b>12 Bottle Pack</b>



**Summary:** Mandoletto is a collection of modern wines matched to the ideal Italian region, identified over thousands of years of trial and error. Mandoletto is named in honour of the Mandorlo (Almond) tree that grow alongside the vines on the steep hillsides. Each spring the Mandorlo flower, bringing a touch of beauty to the harsh landscape.

**Winemaking:** Sourced from higher altitude vineyards north east of Verona. The fruit is later ripening and picked early in the morning to preserve natural acidity and freshness. The vinification is quick and precise with fermentation in temperature controlled stainless steel tanks before maturation on lees for three months to build depth of flavour.

**2017 Vintage:** 2017 will go down as one of the more challenging vintages that required great skill, knowledge and experience to return to delivering the great wines we have come to expect from some of our favourite regions. Spring saw a significant frost event that has contributed to lower crop levels than previous years. This then doubled with many parts of Europe experiencing drought and heat throughout the growing season. The best of growers managed it well and delivered fruit with bright flavour and crisp natural acidity in support. Mandoletto was picked at optimum flavour ripeness and looks terrific.

**Tasting Note:** Pale and delicate in colour with subtle floral notes, lemon, white peach and green pear. The palate is elegant and delightfully fresh with soft fruit flavours matched by soft mineral acidity before a very long and satisfying, fine dry finish.