



## MANNA

Riesling, Chardonnay, Gewürztraminer, Kerner, Sauvignon Bianco

### PRODUCTION AREA

Manna, a very special wine which Franz Haas has dedicated to his wife Maria Luisa Manna with the first edition in 1995. It is a blend of Riesling, Chardonnay, a part of Gewürztraminer and a small percentage of Sauvignon Blanc; in 2013 15% Kerner was added by reducing the quantity of Riesling to 40%. The vines from the four vineyards are all located in the municipalities of Montagna, Egna, Aldino and Bressanone at an altitude between 350 and 800 meters. The soils are quite different one from the other in the composition: Dolomitic, porphyric, sandy and marly with a south-western exposure.

### WINE-MAKING METHOD

The grapes, because of different growing times, are harvested and worked separately. The Chardonnay and Sauvignon Blanc grapes are fermented in barriques, whereas Riesling, Gewürztraminer and Kerner ferment in steel vats. After the fermentation the young wines are put together in order to foster the combination of the different aromatic components. After a period of resting on its yeast for about ten months, the wine is bottled and at the end it ages in the bottle for few months.

### WINE DESCRIPTION

As young wine it has a nuanced golden yellow appearance but after several years of aging it turns to intense golden tones. Thanks to its individual features, the Manna seduces with a complex and layered bouquet recalling notes of elderflower, pistachios and rose petals. It stands out also for its complexity and concentrations that are combined with a soft elegance and a mineral structure. 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. Manna has a considerable evolution potential thanks to Riesling and Kerner.

### WINE-PAIRING

Manna shows its best qualities when combined with noble and rich dishes. It is fascinating how this wine adapts itself to different dishes, among which shellfish, fish and white meat. It is incredible how it renews its taste continuously thanks to its multiple depth and structure.

YIELD PER HECTARE 45 TO 55 HECTOLITERS PER HECTARE

NUMBER OF BOTTLES AROUND 50.000 BOTTLES

RECOMMENDED SERVING TEMPERATURE 14° - 16° C



FRANZ HAAS

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