



# Maninalto, Vin de France “Loire Edition” 2020

## LOCATION:

New 2020 vintage:  
France > Loire Valley > Tours

## VARIETY:

Grolleau

## WINEMAKER:

Joanna Dubrawska



## SCIENCE

ABV: 10.5%

SUGARS: < 0.1 g/L

TOTAL SO<sub>2</sub>: 10 ppm

TOTAL ACIDITY: 3.78

## EXPERIENCE

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**NAME:** Maninalto, or “mani in alto” in Italian translates as “hands up” the gesticulation that is so familiar in Italy. And Maninalto has other meanings, “the plant hands up to us the fruit of the earth,” and also, playfully, “hands up, who wants wine!?”

**CHARACTER:** Very fresh, with lovely acidity and without aggressive tannins. The sour cherry is everywhere but also other forest fruits if you are careful. This was a complicated vintage with quite a lot of rain in the beginning of the harvest. As a result, Joanna chose to make only a short maceration of the destemmed grapes in the big wooden open tank

**ENJOY WITH:** Fresh and fruity pairs great with pasta or pizza.

**BEST RESULTS:** Serving temp 57 - 62 ° F? Decanting recommended.

## EXPRESSION

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**FERMENTATION & EXTRACTION:** Destemmed and macerated for a few days in the wooden, truncated cone open tank, with spontaneous yeast fermentation, a light press and time.

**ELEVAGE:** Spontaneous fermented using only natural yeasts. The grapes were fermented with the skins for 1 week in a wooden, truncated cone open tank. After pressing the wine was transferred to a fiberglass tank. Bottled in September 2021.

**FINING & FILTERING:** No fining or filtering.

**SULFUR:** 1mg/L in the beginning of the fermentation

## SOURCE

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**FARMING:** Only biodynamic preparations, the soil is not disturbed.

**LAND:** The grapes used for Maninalto 2020 comes from the Loire Valley, grown by Adrien, co-proprietor of Domaine La Ferme du Plateau. Adrien Baloche is settled on 6 hectares around Rigny-Ussé (between Saumur and Azay-le-Rideau) where he naturally cultivates Grolleau, Gamay, Côte, and Cabernet. The vines are planted in the classic clay, limestone, and silex soils.

**VINE:** Cultivated in biodynamic way. Medium age 20 years.

**HARVEST AND PRODUCTION:** Joanna harvested with the team of Adrien in the beginning of September. Very precise selection of the grape due to the bad harvesting conditions on that time. Only a few hundred bottles produced.

