



Maninalto

EXPERIENCE

NAME: Maninalto in Italian translates as “hands up,” with two different meanings. The plant hands up to us the fruit of the earth, and also, playfully, “hands up, who wants wine!?”

CHARACTER: With one month on the skins adding texture, the aromas are delicate with white flowers, citrus, and honeycomb. The combination of weight from the Loin de l’œil and acidity from the Jacquère blend together for a refreshing, balanced wine with a little color, low alcohol, and a mineral rich flavor.

ENJOY WITH: This is a great cheese wine, like with Raclette from Savoie. Fondue, cream based sauces, casseroles, and mild curries.

BEST RESULTS: Serve at 45-52° F, allow the wine to breath up to 15-20 minutes to unlock more aromatics and flavor.

EXPRESSION

FERMENTATION & EXTRACTION: Each grape was destemmed and fermented separately with wild spontaneous yeast and spends one month on the skins for texture and color.

ELEVAGE: After fermentation the Jacquère was transferred to fiberglass tank, the Loin de l’œil was aged in neutral barrel for 6 months before blending together for three more months in fiberglass tank.

FINING & FILTERING: No fining or filtering. natural sediment may occur.

SULFUR: Minor amounts of sulfur were added only during malolactic conversion while in tank.

SOURCE

FARMING: Both estates, Domaine des 13 Lunes and Domaine Cazottes are certified organic with biodynamic practices.

LAND: 13 Lunes near Mont Granier, Savoie; 1,600-1,800 feet a.s.l. scree soils with limestone and marl, cool continental climate. Domaine Cazottes in Gaillac, southwest France, north of the Tarn river at 900 ft. a.s.l with limestone/clay soils.

VINE: Average age of both vineyards about 50 years old. Jacquere is Guyot trained, the Loin de l’œil is Alberello bush trained vines.

HARVEST AND PRODUCTION: All hand-harvested fruit, only 800 bottles produced.

LOCATION:
France > 2017 Italy, Sicily
2018 France, Gaillac
2019 France, Savoie

VARIETY:
75% Jacquère (Savoie) and
25% Loin de l’œil
(Southwest France)

WINEMAKER:
Joanna Dubrawska



SCIENCE

ABV: 10.5%

SUGARS: 0.2 g/l

TOTAL SO₂: 36 ppm

TOTAL ACIDITY: 3.78

