

KÖNIGSBERG

INCROCIO MANZONI LARIX

Strong bouquet of candied fruit, orange peel, honey, powerful, complex, fresh, storable; goes perfectly with all pumpkin-based recipes



Grape type

Incrocio Manzoni

Location vineyards

Faedo Trentino

Altitude vineyards

450 m a.s.l.

Soil composition

Calcareous loamy soil

System of cultivation

Guyot 1,0 m* 1,0 m

Plant density

7.200

Harvest per ha

85 dec

Grape processing

Maceration of the grapes for 6 days; followed by pressing

Vinification / Storage

12 months in 100% barrique, followed by aging in stainless steel tanks for at least 6 months, after 12 months in bottle

Alcoholic fermentation

Stainless steel tanks

Acidity

6g / lt

Residual sugar

2,5g / lt