

2019 Cantata di montagna



Petit Manseng which we planted for the first time in 2006, comes from the foothills of the Pyrenees Mountains in southwestern France. It is well adapted to Ashikaga's climate, and is showing its charming character. As the saying goes, this truly is a case of "the right variety for the right place".

Petit Manseng is also grown by our contract farmers throughout Japan. Petit Manseng was first planted in Takayama Village in Nagano Prefecture in the Sato vineyard in 2017. Since then, Petit Manseng has been carefully nurtured by contract farmers all over Japan, including the Nankaren growers cooperative in Yamagata Prefecture.

The perfectly ripened grapes are gently pressed as whole clusters, and the juice is placed in tanks, then fermented with wild yeast below 20°C (68°F) to preserve the aroma of the grapes. Through the winter, a slow fermentation with wild yeast yields white wine with rich acidity and a long after taste. It is a white wine that resonates like a pleasant chorus.

VARIETY	Petit manseng 97 % Chardonnay 3%
VINEYARD	Kaminoyama, Yamagata Takayamamura, Nagano
HARVEST DATE	7 th , 20 th , 28 th October 2019
Brix @the Harvest	25.3°Brix(average)
BOTTLIING	Bottled on: 5 th February 2021 The number of bottles: 4,942 (750ml)
ANALYSIS DATA	Alcohol: 14.4 % Total acidity: 7.8 g/L. Residual Sugar: 3g/L.

08/Mar/2023