

# FATTORIA DEL CERRO



## MANERO BIANCO DI TOSCANA IGT

*Toscana Indicazione Geografica Tipica*

**PRODUCTION AREA:** Montepulciano (SI)

**GRAPES:** mainly Trebbiano and Moscato

**VINIFICATION:** grapes are softly pressed, fermentation takes place for 15 days at controlled temperature (14°-16° C). At the end of the alcoholic fermentation the wine is stored in stainless steel tanks with its own fine lees for 3 months. After that, the wine will continue its racking in stainless steel tanks up till the bottling

**TASTING NOTES:** Fresh and pleasant for every occasion. This wine is straw-colored with pale green highlights. A soft fruity aroma with hints of golden apple, white plum and green banana. To serve in medium glasses at 10°, with seafood dishes, pasta with shellfish and also steamed or grilled white fish