

FATTORIA DEL CERRO



MANERO ROSSO DI TOSCANA IGT

Toscana Indicazione Geografica Tipica

PRODUCTION AREA: Montepulciano (SI)

GRAPES: mainly Sangiovese

VINIFICATION: grapes are harvested when completely and totally ripe and each single varietal and parcel will be vinificated separately. Fermentation and maceration take place in stainless steel tanks for 8/10 days at controlled temperature (24°-26° C) with daily pumping over; following the racking, wines will age in stainless steel tanks and cement tanks for 6 months before being bottled

TASTING NOTES: a full bodied wine with soft tannins and a long savory finish. Perfect with red or stew meat and aged cheese