

FATTORIA DEL CERRO



MANERO BIANCO DI TOSCANA IGT

Toscana Indicazione Geografica Tipica

VINIFICATION: grapes are softly pressed, fermentation at controlled temperature (14°-16° C). At the end of the alcoholic fermentation the wine is stored with its own fine lees for 3 months

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