

# FATTORIA DEL CERRO



## **MANERO ROSSO DI TOSCANA IGT**

*Toscana Indicazione Geografica Tipica*

**VINIFICATION:** fermentation and maceration at controlled temperature (24°-26° C) with daily pumping over; following the racking, wine will age for 4 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