



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