



TENUTE
MANNINO

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ETNA ROSSO D.O.C.



Scheda Tecnica

www.tenutemannino.com

Bouquet: Elegant nose. Citrus and vanilla notes are perceived. In addition there are small ripe red fruits and flint.

Taste: Pleasant and balanced. The mouthfeel is full and persistent. The tannins balance with the acidic note.

Vintage: 2022

Classification: Etna D.O.C. Rosso

Production Area: Castiglione di Sicilia (CT) – *CONTRADA BRAGASEGGI North side of Etna*

Altitude: 600 m.s.l.m.

Age of Grapes: 60 – 120 Years

Yield per Hectare: 60 - 65 q.li/Ha

Soil: Fine Volcanic Sand Rich in Iron, Silicon and Pumice. Any paroxysmal eruptions can enrich the soils of lapilli and lava sands

Method of Growing: Alberello
Etneo

Grapes : 95% Nerello Mascalese
5% Nerello Cappuccio

Aging: 12 mesi in botti grandi da 15Hl di rovere Francese

Corck: Nomacorc – Select Green 300

Alcool : 13,50% vol.

Harvest : Manuale durante la seconda metà di Ottobre

Color: Ruby Red

Food Matches: Steak and game. aged cheeses

Service Temperature: 16° - 18°

Size Bottle : 0,75 lt. – 1,50lt.