



MANOLIBERA



Denomination:
IGP Toscana Rosso

Varietal:
Sangiovese 50%, Cabernet S. 25%, Merlot 25%

The Territory: Maremma Tuscany

Vineyard: Vigna di Augusto, del Sole e del Vasaio
Plant density: 6000 vine per hectare

Vinification and aging

Harvesting method: By hand

Pressing: Destemming followed by gentle pressing

Alcoholic fermentation: In temperature controlled stainless steel

Aging: In stainless steel tanks followed by bottle aging

Aging in bottle: 3 month

Production: 25000 bottles

Analysis: 13% vol.

Color: Intense Ruby Red

Aroma: Aromas of luscious fresh red fruits with herbal notes

Flavor: Precise and well designed confirming its fresh spirit

Comments: We define this as an every day wine to be enjoyed with daily meals. Never dull, you can always count on its pleasant sensations and easy drinkability.

Pairing: A fine companion to daily meals based on past dishes with vegetable or meat based sauces. Also a good choice for grilled meats.