TENUTA
MANNOCCHI

MARCHE SANGIOVESE IGP

AGRICOLTURA BIOLOGICA

Grapes	Sangiovese (100%)
Production area	Porto Sant'Elpidio
Altitude	50 mt sea level
Soil type	Medium mixture
Vine training system	Guyot
Vineyard density	3300 vines per hectare
Grape harves	Mechanical in the last decade of September
Vinification	Classic vilification with pumping-out and malolactic fermentation
Refinement	Refining in the bottle for three months
Alcohol	13% vol
Wine serving temperature	12 - 14 degrees C
Bottles for package	6

Ruby red with violet reflections; an intense and persistent bouquet of fresh red fruits, black cherries, strawberries plums and raspberries with a hint of violets. Pleasantly tannic, it has a soft and balanced finish.

Recommended with: aperitifs, soup and white meats.
To taste at a serving temperature of 12 degrees C.

Gobbi & Mannocchi
Azienda Agricola

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