

TENUTE MANNINO DI PLACHI

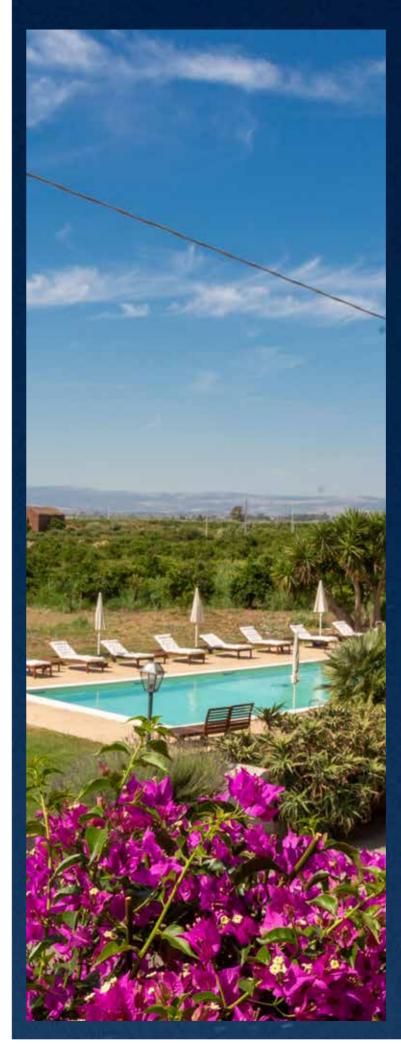
COMPANY PROFILE













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The Family



A story with ancient roots that tells how the Mannino dei Plachi family, since the early Nineteenth Century, has always been a protagonist in the wine world: much is due to Baron Franz Mannino, ambassador of family wine in Europe and North America. He also won prestigious awards at several universal exhibitions.

The wine tradition, carried on for five long generations, underwent a change in the early nineties, when Giuseppe Mannino decided to invest in such a virtuous family business, full of history and references to beauty. A commitment that has involved the entire territory of Etna, working as President of the Etna DOC Consortium for ten years, guiding the development of a reality increasingly large and efficient, managing to bring the name of the wines of the volcano under the lights of the international spotlight.

Having reached the sixth generation, today it is Giorgio - son of Giuseppe - who leads a solid and established entrepreneurial viticultural and agricultural reality, making of the Tenuta del Gelso and the other company properties a real symbol of the excellence of Made in Jicily, in the shadow of the highest active volcano in Europe.



The Estates

Three vineyards that embrace Etna - today a UNE/CO World Heritage /ite - for a total of 72 hectares of property, including 10 vineyards - between the northern and south-eastern slopes. Tenute Mannino di Plachi boasts three facilities that offer typical products and excellent services.

Tenuta Le Iciarelle, on the south side of the volcano, where is concentrated the production of white grapes such as Carricante and Catarratto; the Pietra Marina estate, nestled in the heart of Castiglione di Icilia, on the north side at 550-600 meters above sea level: a wonderful rural accommodation where you can stay in contact with nature, surrounded by the green of the vineyard and Mount Etna.

Lastly the Tenuta del Gelso with its eight rooms, located on a large plot of land where the Mannino family has specialized in olive and citrus production.









20,000 bottles distributed on seven labels that reflect the production philosophy of Tenute Mannino dei Plachi, a Carricante and a Nerello Mascalese in purity and then the Etna DOC in a tale of territory and wines: from classic method sparkling wines - the white product on the eastern side of the volcano that looks at the sea up to the rosé - to the two reds (one of which is a reserve) that originate on the north side of the mountain. Freshness and minerality are the common denominator of these volcanic wines, harvested and vinified at different times, representing the most original expressions of the terroir in which the company was born, differentiating between the two sides of the volcano, and the estates of Pietra Marina and Le Iciarelle.



Our Etna DOC's:

CATERINA DI PLACHI rosè

A classic rosé method with 24 months on the lees, obtained from vineyards growing on the north side of Etna. A fresh and elegant sparkling wine with a beautiful personality. With a soft pink color and a fine and persistent perlage, it is appreciated for its bouquet that recalls small berries and croissants. The taste is soft, fresh and very pleasant.

The Wines



CATERINA DI PLACHI. blanc de noirs

A classic method with 38 months on the lees obtained from vineyards growing on the north side of Etna. Rich in structure and acidic freshness, it stands out for its fine perlage and aromatic complexity: flowers of the just blossomed broom, bread crust but also toasted dried fruit. The taste flows soft, rich and dotted with citrus and pleasant flavors. An authentic story of the potential of the volcanic terroir.



AURANTICA

Carricante and Catarratto collected at the volcano's feet united in this blend that is appreciated in expressing all the strength and charm of Etna. It has a straw-yellow color with light golden reflections and a beautiful light. The nose is elegant with notes of citrus but also flint and ginger. The taste is very easy to drink and highlights the mineral component, well balanced in all its parts.



ARÌ

Freshness and minerality, elegance and great drinking are characteristics of a wine obtained from the prince variety of Etna. It has a pale pink color with pleasant coral nuances and the nose gives off delicate floral notes, but also small red fruits and wild strawberries. The taste is fresh, savory and mineral, with a fairly long finish that recalls the sip. Less than 2,000 bottles for this rosé of Nerello Mascalese.

PLACO

Nerello Mascalese and Nerello Cappuccio in this classic blend characterized by volcanic minerality. It is a wine with a brilliant ruby red color, an intense aroma with pleasing floral, pomegranate and graphite hints. Elegant tannins and a good juice give off an elegant and sincere tale of one of the best expressions of Jicilian reds.







PLACO RIJERVA

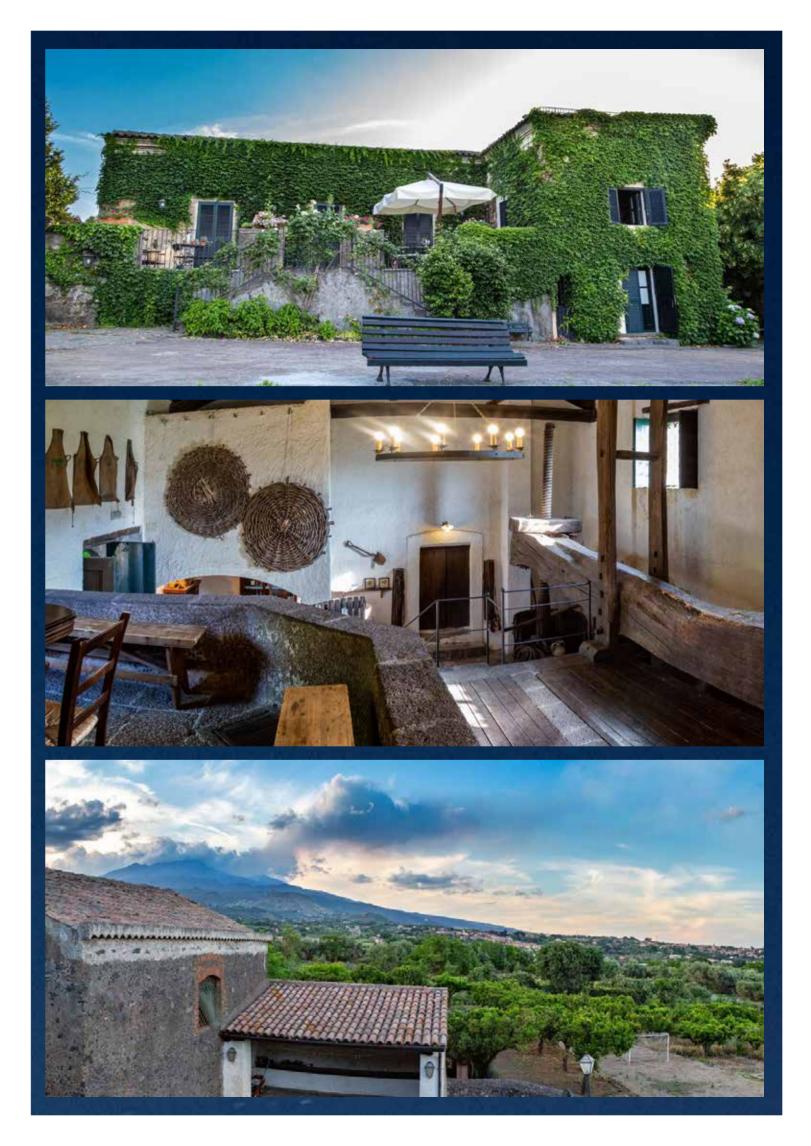
The CRU of Tenute Mannino di Plachi is a red Etna obtained from old vineyards that give life to the typical grapes of the volcano, Nerello Mascalese and Nerello Cappuccio. The wine, with a beautiful light, presents a ruby red color, hints of good finesse with hints of spices and red fruits, aromatic herbs and mineral notes to the nose. The mouthfeel is full, warm and well balanced with tannins that express all the minerality of the volcano, and its freshness that lead to a long and persistent finish.



THE OIL

The olive grove with its centuries-old plants surrounds the Tenuta del Gelso: an identity production carried out in a biological regime and distributed over a little more than two hectares, that gives life to an extra virgin olive oil of the highest quality. This includes a monovarietal with the Brandofino cultivar and a blend of Barandofino and Nocellara Etnea, two of the most ancient varieties of the Jicilian panorama but very different from each other. This blend is also from Barandofino and Nocellara Etnea.





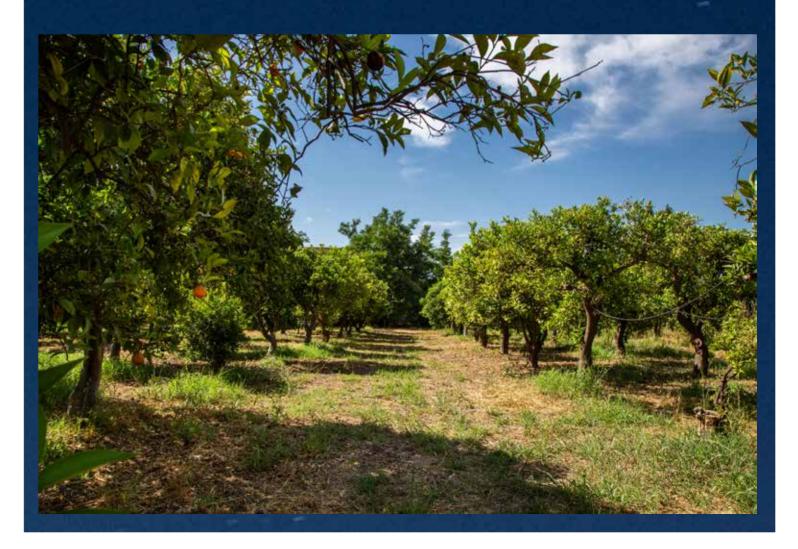
ETNA Centuries-old vineyards and volcano biodiversity



Citrus fruit and avocado

treasure: from the Clementines to the pulp of Tarocco (Icire, Gallo) with its typical blood nuances, up to the Mandarin of Ciaculli, including several varieties of lemon, cedar and grapefruit.

Another great quality production of Tenute Mannino is represented by avocado, which - in its resistant and vigorous varieties Hass and Bacon - finds a more than appropriate location on the slopes of Vulcano, between Viagrande and Tenuta del Gelso.



The citrus groves represent the other great core business of Tenute Mannino di Plachi: extended over an area of over sixty hectares, they give - at any time of the year - some of the varieties of oranges, lemons, clementines that have made the history and tradition of Jicily all over the world. From the flowering of the fragrant orange blossom in April until the harvest with the arrival of the first cold winter, this Estate - which extends at the foot of Etna - is the treasure chest of a valuable citrus



Hospitality

Jeveral services are offered, but the real point of attraction remains the Tenuta del Gelso, an idyllic place where time seems to have stopped two centuries ago. J taying in its rooms is in fact a fundamental hub of the experience: between the original furniture and furnishings of ancient workmanship, it articulates in fact an emotional story that leads the guest to relive the history of Mannino, but also - and above all - the family atmosphere of a typical day of harvest in the Nineteenth Century. The eight rooms of the Villa are named after the person who lived there or who performed a certain task here: Jenator, Letizia, Marzia, Peppino, La Rocca, Nerello and Pozzo.



Experience

Host of an extraordinary Mediterranean biodiversity, the Tenuta del Gelso is characterized by the exclusive wine tourism experience that offers, managing to masterfully combine history and nature.

Framed by the bougainvillea, the manor house dominates the entire property, gently surrounded by its 65 Ha of citrus grove and preserving - inside - the ancient palmento, fulcrum of the winemaking activity of the past and, therefore, of today's experience.



It is here, in fact, that the path begins: under a centuries-old wisteria, the passage of the palms that climbs around the ankles of women who climb the side stairs to throw the contents of the harvest through the windows. A faithful and detailed story, which is deepened within the estate, while tasting the valuable wine proposals of Tenute Mannino di Plachi between presses, tanks and plasters of the Nineteenth Century that still bear the marks of the pouring of the pomace.







Wine tasting

"The experience of travel" represents for Tenute Mannino a unique and personal value, to be taken care of with commitment and professionalism in a setting of absolute value, where you breathe the scent of an authentic and sincere *ficily*. Tenuta del Gelso and Tenuta Le *ficiarelle* are the places where you can experience the magic - two different yet complementary souls to discover step by step through a tailor-made wine experience - that reveal a great wine and landscape heritage.









Cooking class

Tenute Mannino di Plachi enriches the wine tourism experience with cooking classes for the most passionate, constantly looking for new and exciting flavors between tradition and innovation. At the hotel it will be possible to taste authentic dishes that fully respect the recipes of the past, experienced live through the explanations and views of the chefs of the restaurant. An innovative and very characteristic project that aims to spread - in an eye-catching and unprecedented way - the culture and gastronomic values of the Jicilian territory, with haute cuisine lessons run by an experienced and professional staff.







De Plache

International Market

A company that has been able to undertake, over time, a path of constant growth with continuous structured modernizations - as well as throughout the production system - within the activities of affirmation and promotion of the brand across borders: Tenute Mannino exports labels that are able to fully express the production potential in the bottle, such as Placo, an Etna Rosso DOC with a strong identity, which tells wine-makers and tourists of the world the most beautiful stories of the largest active volcano in Europe. Today the company is present in a widespread way on the Horeca channel, both in Jicily and in the rest of Italy (Lombardy and province of Bergamo) and with a share part abroad - today equal to 30% of the entire turnover - where the Mannino family exports permanently to Germany, Quebec and *I* candinavian countries.



BOX NUMBER/ U/ED FOR MANNINO PLATE/

Total Hectares of Ownership: 72 Total Hectares of vines: 10 Total Hectares olive grove: 4 Year of business start-up: 1992 First harvest carried out: 1998

Denominations of wine: DOC Etna IGT Terre Jiciliane

Contacts

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