



TENUTE
MANNINO

PLACO

DOC RED

VINES: Nerello Mascalese and Nerello Cappuccio

DISTRICT: The vineyards are located in the districts Bragaseggi in the Municipality of Castiglione di Sicilia, on the North side of the volcano

ALTITUDE: 600 meters above sea level

FARMING TYPE: Sapling and espalier on sandy soils of lava origin, with strong temperature variations between day and night.

AGE OF THE VINEYARD: from 60 to 120 years

HAVERST PERIOD: second ten days of October

YIELD PER HECTARE: 70/80 tons/hectare

VINIFICATION: Long maceration with the marc at controlled temperature, spontaneous malolactic fermentation in steel and maturation

AGING: Manual harvesting of grapes in the first decade of October in barrels of 500 liters of French oak and in large barrels of 1500 liters. Bottling after 24 months of aging in wood. Moderate aging in oak barrels and bottles for 12 months

ALCOHOL CONTENT: 13,5% Vol.

MARKET INFORMATION

ANNUAL PRODUCTION: 10,000 bottles

BOTTLE SIZE: 0,75 lt

BUNDLE: 6-bottle cartons (horizontal)

DESCRIPTION: Etna Rosso DOC Tenute Mannino di Plachi is obtained from grapes growing on vineyards on small terraces at the foot of Etna. After manual harvesting in the cellar, the grapes are gently pressed and cryomaceration takes place in temperature-controlled steel tanks. The aging takes place in French oak barrels and the aging is in bottle for at least six months. 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 the power and minerality of the volcano.

