



TENUTE
MANNINO



PLACO RISERVA

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

HARVEST 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: 2,000 bottles

BOTTLE SIZE: 0,75 lt

BUNDLE: 6-bottle cartons (horizontal)

DESCRIPTION: 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. 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, then in bottle for at least two years. The wine, with a beautiful light, is presented in the glass with a ruby red color, hints of good finesse with hints of spices and red fruits, aromatic herbs and mineral notes to the nose. The sip 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.