



PRODUCER PROFILE

Estate owned by:
Unipol Assicurazioni S.p.a.
Winemaker: Riccardo Cotarella
Total acreage of vine: 447 (181 Ha)
Winery Production: 850,000 bts
Region: Toscana

MANERO ROSSO DI TOSCANA IGT

WINE DESCRIPTION

This Sangiovese blend is crafted under the supervision of world-renowned oenologist Riccardo Cotarella. The wine is made from Sangiovese and Merlot grapes harvested from Fattoria del Cerro and La Poderina properties. The name Manero is inspired by the story of a well-known clown, Manero, who relentlessly played practical jokes on the local vintner. One day, he decided to challenge the Vintner by promising to create a wine far superior to his. Not long after when a crowd gathered to taste the clown's wine, the Vintner, astonished, could not help but proclaim: "Anyone who can create a blend this fine has my deepest respects, Manero!" And so the wine MANERO was born.

TASTING NOTES

Deep Ruby red color. Intense fruity bouquet of wild berries, cherry and plum, with undertones of spices and vanilla. On the palate it is full bodied, with soft tannins and a long savory finish.

FOOD PAIRING

Excellent with roasted red meats, red meat stews and aged cheeses.

VINEYARD & PRODUCTION INFO

Vineyard location:	Montepulciano, Montalcino
Soil composition:	Pliocene origin, with shells, stones, and some clay content.
Training method:	Spurred cordon
Elevation:	350- 450 m a.s.l.
Vines/hectare:	3,300 (older vineyards); 5,000/Ha
Exposure:	South east
Age:	16-26 years
Harvest time:	September
First vintage:	2010
Production:	140,000 bottles

WINEMAKING & AGING

Varietal composition:	80% Sangiovese grosso and 20% Merlot
Fermentation container:	Stainless steel tanks (7 days at 24-26 °C)
Maceration technique:	Daily pumping over/5-7 days
Type of aging container:	French oak barriques and stainless steel tanks
Length of aging before bottle:	12 months
Length of bottle aging:	3 months

ANALYTICAL DATA

Alcohol:	13.5 %
Residual sugar:	1.6 g/l
Acidity:	5 g/L
Dry extract:	28.2 g/L

