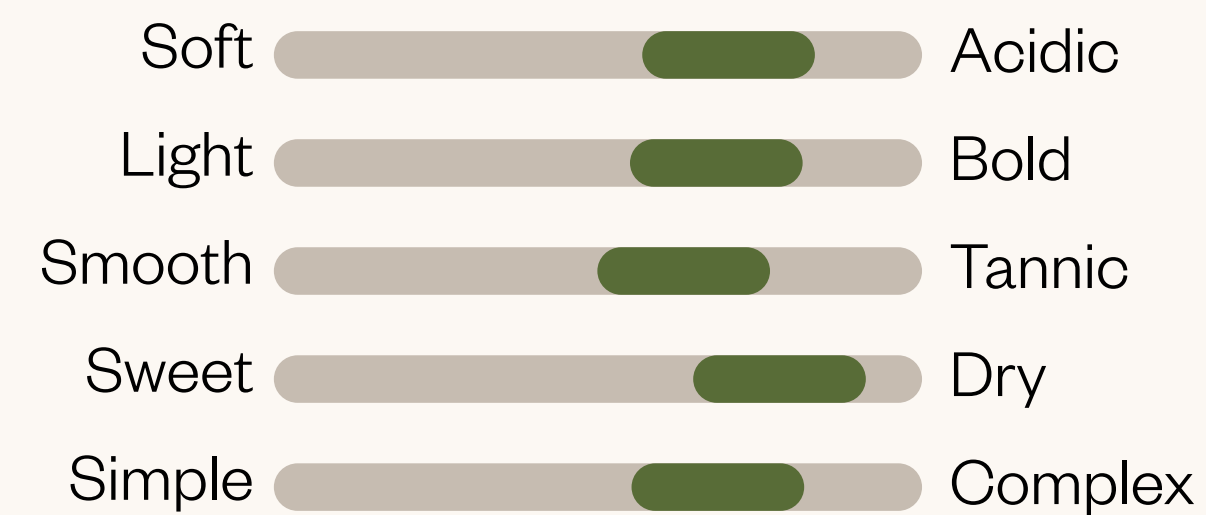


# Manata by Zumbo Vini

TYPE	Full and fruity red
VINTAGE	2017
VOLUME	75 cL
ALC. CONTENT	13,5 %

## Wine profile



## Tips to enjoy



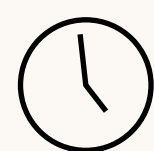
### FOOD PAIRING

Lighter meats, including poultry or pork with roasted tomato or red pepper, and spices like oregano, thyme and sage



### SERVING TEMPERATURE

20°C



### AGING POTENTIAL

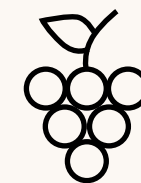
8 -10 years

## Tasting notes

**NOSE** Clearly recognizable are the notes of red and black fruit such as plum, cherry and blackberry

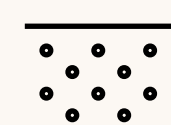
**MOUTH** This wine is innitally fresh. Later, the wine opens up to a more mature flavor with an elegant presence. Despite the absence of oak in the aging process of the wine, a hint of leather is still present in the glass

## Vineyard and vinification



### GRAPE VARIETIES

Nerello Mascalese



### TERROIR

Vulcanic



### TERRAIN AND ELEVATION

Mount Etna, 550m



### LOCATION

Rovittello, Catania, Sicily

### VINEYARD

Manual harvest in the first two weeks of October, selected by hand in the cellar

### VINIFICATION

Softly pressed and fermentation takes place in stainless steel tanks during 15 days

### MATURATION

Maturation in stainless steel tanks during 12 months, followed by a minimum of 6 months in the bottle

