

PASSO DEL BORGO *ROSSO PICENO 2022*

Tenuta Manoylo's wines were created to showcase the products of a land that, since the times of Picenum and Ancient Rome, has been devoted to the production of fine wines and oils, famous throughout the Mediterranean and Europe. Today, by combining innovative technologies with ancient winemaking traditions, Tenuta Manoylo's wines offer those who savour them the unique taste of these places suspended in time.





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APPEARANCE: Ruby red with soft violet reflections.

NOSE: Intense, complex bouquet with ethereal undergrowth, ripe red fruit, and spicy notes. Elegant and harmonious, with light balsamic undertones from wood ageing.

PALATE: Dry, savoury, warm, and fruity, offering a sober and refined taste. Equipped with elegant and balanced tannins and low residual sugar, resulting in a savoury and persistent palate with balsamic and spicy tertiary aromas.

PAIRINGS: Cold cutlery, fresh pasta and in particular with Campofilone maccheroncini with meat sauces, vincisgrassi. Perfect with roasts and grilled red meats, game (even feathered) on the spit and casserole, pit and well matured cheeses.

Alcohol Content: 15.00%

Production Area: Moresco vineyards

Variety: Montepulciano + Sangiovese

Average Altitude: 100-200 meters above sea level

Soil: Medium texture tending to clayey

Training System: Spurred cordon

Plant Density: 4,000 vines per hectare

Yield per Hectare: About 70 quintals of grapes.

Harvest: Mid-September to the end of October. Handpicked and immediately transported to the cellar for processing.

Fermentation: Fermentation in steel tanks at a controlled temperature, between 18 and 24 °C. Skin maceration from 18 to 22 days depending on the grape variety.

Maturation: Left to mature in tulip-shaped cement tanks for 8-9 months, followed by ageing in wood (15 and 30 hl barrels + tonneaux + barriques) for 3-4 months. Bottled no earlier than a year after production and aged in the bottle for less than 3 months.