

**mødi!**

**MARCHE ROSATO IGT**



TENUTA MANOYLO

# MARCHE INDICAZIONE GEOGRAFICA TIPICA ROSATO 2024



**APPEARANCE:** bright light pink

**NOSE:** rich with fruity floral notes

**PALATE:** enveloping, persistent, with good structure and a fresh, pleasantly acidic finish

**PAIRINGS:** appetizers and fish based dishes

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**ALCOHOL:** 14,5%

**PRODUCTION AREA:** Marche, Moresco

**VARIETY:** 100% Grenaghe

**SOIL:** medium texture, tending towards clayey

**YIELD PER HECTARE:** approximately 90 quintals of grapes

**HARVEST:** early October, by hand with immediate transportation to the cellar for vinification

**VINIFICATION:** after gentle pressing, the resulting must is fermented in stainless steel tanks at a controlled temperature, it matures in the same tanks before being bottled

**PRUNING SYSTEM:** Guyot

**PLANT DENSITY:** 4000 vines per hectare

**VINEYARD AGE:** 4 years

**ALTITUDE:** 100-200 m above sea level