

MARCHE ROSSO IGT



TENUTA MANOYLO

MARCHE INDICAZIONE GEOGRAFICA TIPICA ROSSO 2022



APPEARANCE: Ruby-red color with violet reflections.

NOSE: The bouquet is intense, complex, refined, enveloping and broad, ethereal, with notes of undergrowth, ripe red fruits—plum, blackberry, and cherry—together with spicy and balsamic hints. All these notes complement each other, creating balance, elegance, and harmony.

The presence of tertiary aromas—such as toasted, vanilla, or cocoa-spiced notes—depends mainly on the passage through different types of wood. Light balsamic hints complete the aromatic profile of great complexity.

FLAVOUR: Dry, savory, warm, and fruity on the palate, making it sober and refined, with significant gustatory evolution. It has good tannins—elegant and balanced—and a low residual sugar, which makes the taste savory and persistent, with final balsamic notes and tertiary spicy aromas.

PAIRINGS: Pairs well with cured meats, egg-based pasta—particularly Campofilone maccheroncini with meat sauces—vincisgrassi, excellent with roasts and grilled red meats, game (including feathered game) cooked on a spit or in a casserole, and also with well-aged or fossa cheese.

ALCOHOL CONTENT: 13,50%

PRODUCTION AREA: Marche, Moresco

VARIETIES: Cabernet, Sangiovese, Petit Verdot, Merlot, Alicante

SOIL: The vineyard that produces Marche IGT Rosso is located in the municipality of Moresco, on a hill about 100–150 meters above sea level, facing south-east. The soil, originating from marine Pliocene-Pleistocene formations, is very deep, clay-loam to silt-loam, and distinctly calcareous.

YIELD PER HECTARE: 50 to 70 quintals per hectare.

HARVEST: Hand-harvested, with grapes collected and transported in crates. It begins in the second decade of September with Merlot,



continues at the end of the same month with Cabernet Sauvignon, and concludes with the other varieties in October, when the grapes have reached an optimal and advanced degree of phenolic ripeness.

VINIFICATION: The destemmed and lightly crushed grapes undergo maceration and fermentation at 25–27°C in stainless-steel tanks with submerged cap for 15–20 days. After malolactic fermentation, the wine proceeds to the aging phase.

AGING: A minimum of 12 months in Tulipe concrete tanks, 225-liter oak barriques, and amphorae. After bottling, it ages further in a temperature-controlled environment.

PRUNING SYSTEM: Guyot

PLANTING DENSITY: 4000 vines per hectare

VINEYARD AGE: 4 years

ALTITUDE: 100–200 meters above sea level