

PASSO DEL BORGO *MARCHE ROSSO IGT 2023*

Tenuta Manoylo wines were created to showcase the products of a land that, since the age of Pice-num and Ancient Rome, has been devoted to producing fine wines and oils renowned throughout the Mediterranean and Europe. Today, by combining innovative technologies with ancient winema-king traditions, Tenuta Manoylo wines offer those who taste them the unique flavour of these places suspended in time.



PASSO DEL BORGO

MARCHE ROSSO IGT 2023



APPEARANCE: Ruby-red colour with subtle violet reflections. Over time, it will develop a shade with light purplish nuances.

NOSE: A wine with a complex aromatic profile and enveloping aromas. Slightly ethereal, with persistent and intense fruity scents, clear notes of small red berries, sour cherry aromas and delicate hints of rose and violet.

PALATE: Warm, savoury and soft, with perceptible, well-integrated tannins; elegant, balanced and persistent. Pleasant fruity notes, along with tertiary aromas and light spicy nuances. The particular balance between the pleasant fragrance of the bouquet and the depth of flavour completes an organoleptic profile of great complexity. A harmonious balance between the softness given by Merlot and the structure of Cabernet Sauvignon.

Alcohol content: 14%

Production area: Among the gentle hills overlooking the Adriatic, the vineyards of Moresco are located with southeast - south - southwest exposure, 5 km from the sea.

Grape varieties: Merlot e Cabernet Sauvignon

Average altitude: 100-200 metres above sea level

Soil: Medium-textured, tending toward clay

Training system: Spur-pruned cordon

Planting density: 4.000 vines per hectare

Yield per hectare: approximately 50 to 70 quintals of grapes

Harvest: In this area, characterized by a temperate climate with marine influences and good temperature variations between day and night, ripening takes place gradually, promoting aromatic balance and complexity. This stage begins in the second ten days of September with Merlot and

continues with Cabernet Sauvignon. In any case, once the grapes have reached optimal technological and polyphenolic ripeness, they are harvested by hand into crates and transported immediately to the cellar for vinification.

Vinification: The grapes are first washed and then dried; destemming is carried out with a grape destemmer. The berries are selected by hand. The grapes are crushed and, passing through a tube bundle, are transferred to temperature-controlled tanks for maceration and fermentation.

Fermentation: Fermentation takes place in stainless steel tanks at controlled temperature, between 10 and 25°C. Skin maceration lasts from 6 to 10 days, depending on phenolic ripeness. Once alcoholic and malolactic fermentation are complete, the wine is transferred to concrete tulip tanks for 8-9 months of maturation, followed by wood aging (15 and 30 hl casks + tonneaux + barriques) for 2 to 6 months. It is bottled not earlier than two years after production and then bottle-aged for at least 4 months.