

TENUTE DEL CERRO



## “Manero” Bianco di Toscana IGT 2014

**Tasting Notes:** Delicate and fruity with notes of Golden apple, white plum and green banana. The flavour is immediate, pleasant; it has a medium concentration, with a final pleasant acidulous sensation that facilitates drinking.

**Grapes:** Trebbiano 80%, Chardonnay 20%

**Maturing:** few months in bottle

**Maturing capacity:** 2-3 years in bottle

TENUTE DEL CERRO

## Vermentino di Toscana IGT 2013



**Tasting Notes:** Fresh and harmonious with a persistent personality. It has a yellow pale colour with light green tones, a bouquet of exotic fruits, almonds, wistaria and toasted bread. The flavour is balanced, with a noticeable fresh component.

**Grapes:** Vermentino 100%

**Maturing capacity:** 2/4 years in bottle

TENUTE DEL CERRO

## “Manero” Rosso di Toscana IGT 2014



**Tasting Notes:** Manero has very concentrated and deep ruby color. Intense aromas with touches of wild berries, hints of spices and vanilla undertones. Dense, with rounded decisive flavor and excellent persistence. Pairs well with roasted red meats and stews and aged cheeses.

**Grapes:** 80% Sangiovese, 20% Merlot

**Maturing:** 7 months in barrique, 8 months stainless steel drums

**Maturing capacity:** 4 years in bottle



## Vino Nobile Montepulciano 2012

**Tasting Notes:** The most classic and the most famous among the wines by Fattoria del Cerro. It has a vivid ruby red colour and good concentration. Intense fragrant aroma with evident fruity notes among which wild black cherry, violet and vanilla. Full balanced flavour with noticeable but discreet tannic component. Serve in medium size wine glasses at 16- 18°C. It can be served with appetizers first courses with meat and mushroom sauces, grilled meats and roast white meats and medium aged cheese.

**Grapes:** Prugnolo Gentile (Sangiovese) 90%,  
Mammolo 10%

**Maturing:** 12 months in Slavonian oak casks; after a short period in stainless steel drums, it is kept 6 months in bottle

**Maturing capacity:** 10 years. in bottle

TENUTE DEL CERRO

# Brunello di Montalcino DOCG 2009

**R.P. 93+**



**Tasting Notes:** A wonderful long maturing red wine, high expression of the tradition in Montalcino's wines productions. It has an intense ruby colour with burgundy hue and concentrated scent, enveloping, ethereal with hints of black cherry, wild berry and vanilla. The flavour is strong, quite tannic in youth, soft and persistent. Serve at 18°C in large glasses; it can be served with red and white roast meats, poultry, game and aged cheese.

**Grapes:** Sangiovese (Brunello) 100%

**Maturing:** 60% of the mass: in Slavonian oak casks;  
40% of the mass: 12 months in French oak  
barriques. The mass is totally put in Slavonian oak  
casks for other 12 months; after that, there is a short  
stay in stainless steel drums and 18 months in bottle

**Maturing capacity:** 15 years in bottle



# *“Poggio Abate”* TENUTE DEL CERRO

## **Brunello di Montalcino Riserva**

### **DOCG 2009**

**R.P. 92**

**Tasting Notes:** Poggio Abate is a special Brunello di Montalcino, with some unique characteristics; it is made from the best vineyards located near the famous Sant’Antimo Abbey. With a deep ruby red colour, with a bouquet of black cherries and red berries, it has a more complex level for the balance of vanilla and tabacco notes, through the use of barriques. Served at 18°C in large wine glasses, it is excellent with roast and stewed red meats, roasted game and aged cheese. With this wine La Poderina salutes Montalcino and its natural and artistic evidences.

**Grapes:** Sangiovese (Brunello) 100%

**Maturing:** 15 months in French oak tonneaux followed by 15 months in large Slavonian oak casks. After 6 months in stainless steel, it is left 24 months in bottle

**Maturing capacity in bottle:** 18/20 years

TENUTE DEL CERRO

## Montefalco Sagrantino DOCG 2010



**Tasting Notes:** A great strong, concentrated and long-lived red wine made from autochthonous grapes, it has an almost impenetrable ruby colour and an intense and ample perfume, with a note of red fruits, spices and fine vanilla. The flavour is decisive, strong, with an evident tannic concentration mostly in the first years. Serve at 18°C in large glasses. It can be served with roast meats, game and seasoned cheese.

**Grapes:** Sagrantino 100%

**Maturing:** 12 months french oak barriques, followed by 26 months in bottles, after a short stay in stainless steel drums

**Maturing capacity in bottle:** 10/15 years



TENUTE DEL CERRO

# Montefalco

## Sagrantino Passito DOCG 2009 (375ml)



**Tasting Notes:** This nectar is produced only in small quantity. It has a very intense ruby colour with purple glints. The perfumes are enveloping, concentrated with notes of blackberry and cherries in alcohol and a finely seasoned undertone. The taste is full, sweet, with a light initial tannic sensation and a long lasting flavour. Serve between 14 and 16°C in tulip-shaped wine glasses. It can be served with fruit tarts, strudel and dried fruit.

**Grapes:** Sagrantino 100%

**Maturing:** Capacity 6 months in barrique; after a period in stainless steel drums, 18 months in bottle

**Maturing capacity:** 15 years in bottle