



CALABRIA BIANCO 'MANERE'

Calabria, Italy

Tenuta del Conte



www.tenutadelconte.it

Method & Production

A careful selection and manual harvest of the grapes. The Trebbiano Toscano and Greco Bianco grapes are vinified together. Only free-run juice is used. Fermentation in stainless steel using native yeasts and aging on the lees for 10 months prior to bottling. No clarification or filtration. 7+ years aging in bottle.

Tasting Notes

Beautiful golden colour. The nose is very floral, with strong notes of elderflower, as well as citrus fruit, spices, and some verbena. On the palate, it shows amazing freshness despite its age, elegance, and refinement. On the palate, there are flavours of lemon, freshly cut grass, cedar, verbena, and it has remarkable salinity. The wine has a persistent length and great finesse.

Food Matching

Fish based dishes, risotto, salumi

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
TC0313	Calabria Bianco 'Manere'	Trebbiano Toscano: 50% Greco Bianco: 50%	2013	13.0%	Cork	6x0.75lt	No	No	Yes	No