



## Accolades and Awards:

# BARBERA D'ASTI SUPERIORE

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

# MANORA

*“Tradition and Elegance,”*

- :: Region: Piemonte, Italy
- :: Grape variety: 100% Barbera
- :: Alcohol: 14,5%

### VINTAGE COLLEZIONE 2015:

- Il Gambero Rosso: 2 Bicchieri Rossi
- Il Gambero Rosso: Best Quality/Price
- Mundus Vini: Silver Medal
- Luca Maroni: 92 pts
- Decanter World Wine: Bronze medal
- Il Golosario: Top wine
- Guida Vini Veronelli: 88 pts
- Bibenda: 4 Grappoli

- :: Style: Red Dry, Oaked
- :: Serving temperature: 16-18 °C
- :: Suggested glass: Large tulip



*Deep and bright ruby red wine. Intense bouquet, supported by the aging in oak. Great personality, with scents of dark spices, violet, cherry and forest fruits.*

*Soft and round, fruity, full-bodied, proud ambassador of its terroir, Manora is surprising for its harmony of flavors, texture and freshness. The gently touch from the barrique caresses the palate, highlighting the beautiful aftertaste.*

*The Barbera d'Asti Superiore DOCG Manora is a great example of Italian tradition and elegance, and perfectly pairs with meat, roasts, and spicy stews. Delicious also with pasta and everyday dishes.*