



MANLIO MANGANARO: MARSALA, SICILIA

Manlio Manganaro found his way into the world of winemaking through his career and experience in wine service. After 14 years of working as an art director, and with multiple sommelier certifications under his belt, he opened up a wine bar and restaurant in the city of Pavia called "Enoteca Infernot" in 2011.

The wine selections at the enoteca are predominantly from Sicily, where Manlio's family is originally from. Frequently traveling back and forth to Marsala throughout the years, he grew to be quite close with one of Marsala's natural wine visionaries, Antonino "Nino" Baracco, who later mentored Manlio in his declared destiny to make wine.

Nino had an old hectare or less of Grillo vines that he didn't quite know what to do with, until Manlio pitched him an offer to rent the vineyard, as well as a space in his cellar to make a wine from the relatively young Grillo

vines. Although it's common nowadays to find personality-oriented winemakers just putting their names on a bottle of wine made by the cellar host, Manlio manages every step of the wine and stays to work in Marsala for several months at a time to follow the fermentation, for pruning, harvest, etc.

Instead of planting a variety of grapes, Manlio made the decision to focus only on Grillo to explore unique expressions of the grape by vinifying it in a multitude of ways, but also because that's what he has in his tiny vineyard parcel. Because of the decline in Grillo plantings along in association with Marsala fortified wines, as well as a stigma of being linear and simple as a varietal wine, Manlio felt it deserved a longer stage of maceration time and some tannic structure from the full clusters used during maceration to show the depth this misunderstood grape has to offer.

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Total cultivated area: <1 hectare

Vineyard area: <1 hectare

Oenologist or cellar manager: Manlio Manganaro and Nino Barraco

Agronomist / agricultural manager: Manlio Manganaro with consultation from Nino Barraco

Fixed workers: Manlio Manganaro

Seasonal workers: Family friends with partita IVA

Type of employment contract used for permanent workers: N/A

Type of employment contract used for seasonal workers: No contracts as all seasonal employees are family.

Recourse to temporary work: No

Supervised Labor Agreement Contract: Agreed

***Agreed** signifies both parties have agreed to signing the document and is currently under review by both parties. **Signed** represents a signed contract that permits efficient and complete transparency if any questions are raised at any time about onsite part-time and seasonal labor, compensation and treatment of laborers hired through contracted cooperatives, as well from any offsite properties that the winemaker may purchase grapes from.*



MANLIO MANGANARO

“Terre Siciliane Bianco” 2020

100% Grillo. 12% vol. Macerated White Wine. Manual harvesting of 10 year old vines from 1 hectare.

The grapes are split into two different steel tanks. The grapes in the first tank are de-stemmed and undergoes maceration for 6 days with the skins, are racked off and added back to the same tank to finish fermentation.

The second tank goes through 14 days of full cluster (with stems) carbonic maceration, and is blended with the first tank after it finishes fermentation. After manual pressing, the wine settles in the same steel tanks for 8 months before bottling. No filtration, fining, or temperature control. This vintage was the first vintage to add a minuscule amount of sulfur to the wine only moments before bottling.



MANLIO MANGANARO - Terre Siciliane Bianco 2020

Production

Number of bottles
produced: 3,600

Vineyard Name(s): Campobello

Vineyard Surface: <1 hectare

Soil: Red Soil, Calcareous

Exposure of rows: North and South
on both sides of hill.

Altitude: 80 meters

Varieties: Grillo

Vine Training: Guyot

Average age of vines: 11 years

Production per hectare (q/ha): 60

Treatments: Copper, Sulfur x 4

Fertilizers: Compost

Harvest start date: August 10th-20th

Harvest mode: Manual in small boxes

Certifications: Not certified

Vinification

Pressing mode: By feet

Vinificators: Steel INOX

Maceration: Varies 6-14 days: see page 3

Sulphur dioxide and/or
ascorbic acid: Small addition prior
to bottling. *Total: 24mg/L*

Stabilization: NO

Filtering: NO

Steel refinement: 8 months

Refinement in barrel: NO

Refinement in the bottle: 3 months

Grape/wine yield (%): 55-60%





2019