



MORO

Denomination: IGT Toscana Rosso

Grapes:

SANGIOVESE 70%

CABERNET e MERLOT 30%

Vineyards location: Cerreto Guidi (FI)

Vineyards characteristics: At cerreto Guidi a 150 meters above the sea level, characterized by a terrain rich of clay and fossils.

Vineyards training: Guyot

Wine fermentation: Separate alcoholic fermentation for each grape variety with maceration in steel at a controlled temperature of 26-28°C for a period of 25 days

Wine aging: The 12-month refinement takes place for 2/3 in 2nd and 3rd passage barriques and partly in glass-lined concrete vats.

Tasting notes: Purple color with garnet reflections, of great intensity. On the nose it is powerful with notes of black fruit, tobacco, coffee. Intense, powerful, long in the mouth.

Alcohol: 13,5%

Serving temperature: 16 - 18°

Annual production: 80.000-100.000 btl

