



Fiore del Moro

Fiore del Moro interprets the terroir and blends, shared with “Moro di San Giovanni”, in a fresher and more youthful way. It has a softer approach for those who do not like to wait too long but refuse to compromise on quality. Ready to enjoy now but also will continue to give great satisfaction with ageing.



Wine Type: I.G.T. Tuscany

Production area: vineyards located in the municipalities of Montalcino and Monticchiello (SI) on clayey-limestone soils ranging from 300 to 500 m a.s.l.

Grapes: 40% Cabernet franc, 40% Cabernet sauvignon and 20% Petit verdot

Plant density: 8400 plants per hectare

Training system: simple Guyot

Yield per hectare: 30 hl

Planting year: 2003

Harvest: manual in boxes from the third ten days of October

Vinification and aging: total destemming, fermentation and post-fermentation maceration at a controlled temperature in stainless steel for about 30 days depending on the parcel.

Aging: in fine-grained French oak barriques for ten to twelve months depending on the vintage of 20% is new and the rest of second and third passage.

Refinement in the bottle: at least 12 months

Alcohol content: Moro 13.5 vol. %

Serving temperature: 18 ° C

Tasting Notes:

2011 Vintage

Very rich color of a dark ruby red, very clean and intense nose, very fruity complex with light notes of jam, fused with a delicate spiciness. In the mouth it has a nice, very soft and sweet attack followed by a full mouth center with a slight acidulous vein, almost citrine that leads us to a finish with an important presence of soft, sweet and enveloping tannins.

