



Il Moro di San Giovanni

Our wine is the result of the combination of a unique clayey-limestone terroir, grapes typical of the French wine tradition and an international oenological interpretation that translates the school of Bordeaux into Italian mastery. Moro is aimed at connoisseurs looking for the excellence of a structured wine that expresses its aromatic richness and softens its powerful tannins through 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 which 50% new and 50% second passage for Moro

Refinement in the bottle: at least 12 months

Alcohol content: Moro 14.5 vol. %

Serving temperature: 18 ° C

2011 Tasting Notes:

Important color, very deep and impenetrable. Intense clean nose where a delicate spiciness blends with floral notes and very ripe red fruit.

In the mouth it has a very soft connection followed by a good balance in the center of the mouth and a strong structure that evolves towards a final characterized by a nice tannic presence.

