



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

Vintage: 2012

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.

Re inement in the bottle: at least 12 months

Alcohol content: Moro 13.5 vol. %

Serving temperature: 18 ° C

Tasting Notes:

Deep color, dark ruby red with violet reflections. Very intense and complex clean nose, fine and elegant with very light notes of wood that are well integrated with floral aromas and ripe fruit, blackberry and sour cherries. In the mouth it is a very balanced, full and ample wine, with a very soft connection, a good volume in the center of the mouth, an excellent persistence and a final with an extremely smooth and silky tannins. A wine with a great structure with a remarkable aging capacity.

