



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

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 which 50% new and 50% second passage for Moro

Reinement in the bottle: at least 12 months

Alcohol content: Moro 14.5 vol. %

Serving temperature: 18 ° C

Tasting Notes:

Intense color, deep ruby red. Clean, elegant bouquet with notes of red fruit, licorice and cherries in alcohol. The wood is perfectly integrated with the other aromatic components.

It's soft at the start and continues with a nice volume that fills the mouth well. Very balanced wine with a very light acid vein, which gives it a nice freshness, lightening its structure, an important persistence and a final with an important tannic structure but, at the same time, delicate, warm and soft.

