



## 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

### Tasting Notes:

Very intense color, dark red, deep with garnet reflections. Clean, elegant, intense and complex nose. with a hint of tertiary aromas but still rich in fruity aromas, notes of wild cherry, licorice and ripe berries.

On the palate it's soft, enveloping, warm, very broad and balanced with a long and persistent finish, characterized by well present but very soft tannins.

A wine ready to drink but with considerable ageing.

