

# Tenuta di Morzano

## Il Quarto - Chianti Riserva

Denominazione di Origine Controllata e Garantita

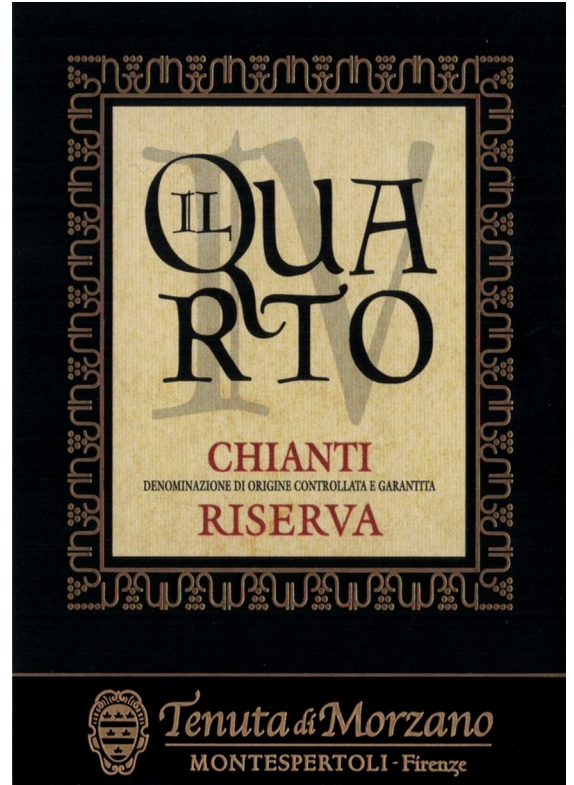
### GRAPE AND VINEYARD

Harmonic blend between Sangiovese and Merlot. Their different origins (Tuscany and Bordeaux) combined together give elegance and character to the wine.

### THE WINE

This wine has an intense ruby red color, with a persistent bouquet of flowers, spices and fruit. Important, elegant and velvety structure, it is soft and round in the mouth. The best grapes are destined for the Reserve since the harvest and their properties enrich with the passage in barriques.

**OENOLOGIST:** Dott. Riccardo Cotarella



### TECHNICAL DATA:

**Grapes:** Sangiovese 85%, Merlot 5%

**Production area:** Montespertoli

**Vineyard extension:** 2 hectares

**Altitude of vineyards:** 300 mt. Slm

**Soil type:** Clay schist

**Growing system:** Spurred cordon

**Density per hectare:** 6.000 stumps

**Annual production:** 50 hl

**First year of production:** 2010

**Vintage available on the market:** 2014

**Harvest:** end of September – first week of October

**Vinification:** Traditional, 20 days of maceration on the skins and subsequent fermentation in vitrified cement tank

**Aging:** 12 months in french barriques III passage

**Aging in bottle:** 1 year

**Alcohol:** 13,5 %

**Total Acidity:** 4.9 g/l

**Dry Extact:** 29,4 g/l

**Serving temperature:** 18 ° C