

Tenuta di Morzano

Nicosole – Toscana Rosso Indicazione Geografica Tipica

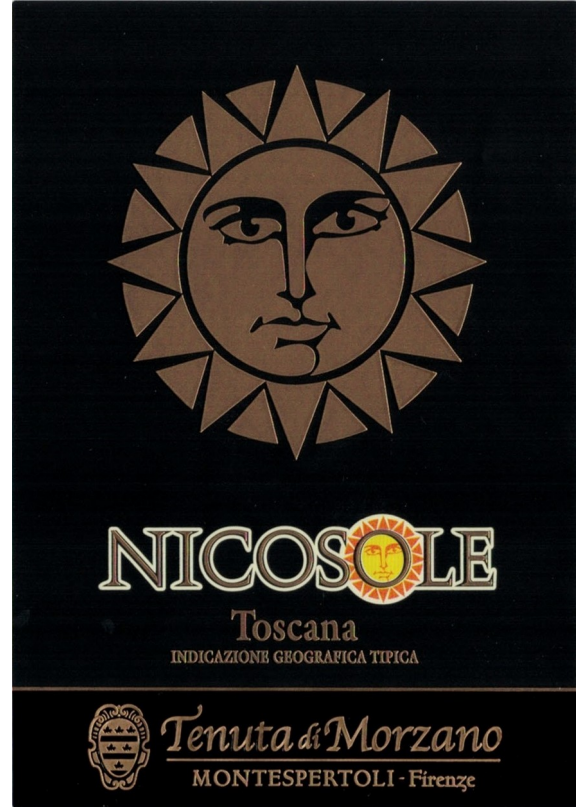
GRAPE AND VINEYARD

Sangiovese, Merlot and Cabernet: three vines with a strong character that coexist in harmony, each bringing its own distinctive trait. Their strong personality enhances the strength and structure of this wine, making it so intriguing and complex.

THE WINE

Garnet red wine with ruby reflections, cherry-flavored nose and small berries precede vegetal and slightly balsamic notes. The intriguing spiciness binds to the sweet notes of the wood and on the finish a light note of incense. In the mouth it is warm, strong and vinous. The tannin still decided is balanced by a right acidity that makes it pleasant to drink. Final dry and clean where we find a pleasant hint of licorice.

OENOLOGIST: Dott. Riccardo Cotarella



TECHNICAL DATA:

Grapes: Sangiovese 20%, Cabernet 40% e Merlot 40%

Production area: Montespertoli

Vineyard extension: 3 hectares

Altitude of vineyard: 300 mt. slm

Soil type: Clay schist

Growing system: Spurred cordon

Density per hectare: 7.000 stumps

Annual production: 20 hl

First year of production: 2007

Vintage available on the market: 2011

Harvest: The middle of October

Vinification: in vitrified cement tanks separated for each type of grape then assembled in barriques

Aging: 12 months in new french oak barriques

Aging in bottle: 18 months

Alcohol: 14%

Total acidity: 5.04 g/l

Dry extract: 33 g/l

Serving temperature: 18° C