

Tenuta di Morzano

Vinnovo Nonno Nanni® Indicazione Geografica Tipica

GRAPE AND VINEYARD

In October 1975 the first Vinnovo in Italy obtained through the carbonic maceration of Sangiovese and Gamay, grapes harvested on the hill of Morzano (Montespertoli, Florence). Since then awaited and always punctual .. the first message of the vineyard that excites all year long.

THE WINE

Bright and bright purple red wine with violet hues. The nose expresses freshness, the inebriating and vinous scent recalls the autumn vineyard. In the mouth it is simple and overwhelming, joyful and with a good acidity.

Wine easy to drink, suitable to accompany, according to the Tuscan tradition, chestnuts (burnt or ballotte).

OENOLOGIST: Dott. Riccardo Cotarella



TECHNICAL DATA:

Grapes: Sangiovese and Gamay

Production area: Montespertoli

Vineyard extension: 8.5 hectares

Altitude of vineyards: 300 mt. slm

Soil type: Clay schist

Growing system: Spurred cordon

Density per hectare: 3.500 stumps

Annual production: 420 hl

First year of production: 1975

Next vintage available on the market: 2018

Harvest: early September

Vinification: For 50% carbonic maceration and traditional vinification for the remaining

Alcohol: 12 % vol.

Total acidity: 4.8 g/l

Dry extract: 25.8 g/l

Serving temperature: 16° C