

Tenuta di Morzano

myMorzano - Chianti Montespertoli Riserva Denominazione di Origine Controllata e Garantita

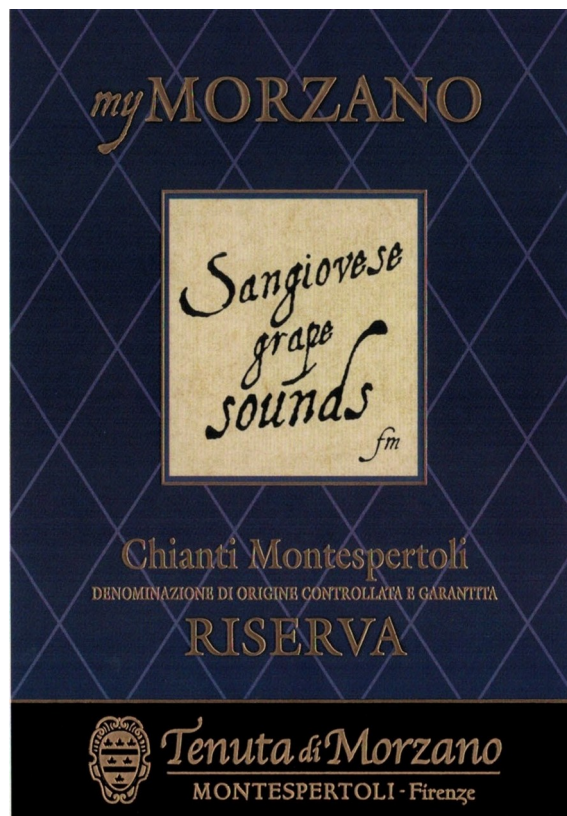
THE GRAPE

This wine expresses at its best all the strength and peculiar characteristics of the Tuscan Sangiovese with great capacity for evolution.

THE WINE

Wine with an intense garnet red color. On the nose are immediately recognizable aromas of cherry in spirit, spices and sweet notes of wood. The body is soft and persuasive, the tannin is decided but refined and in the aftertaste there are hints of red fruit overwhelming, among which the plum dominates. Remarkable gustative persistence in the finish, of great freshness and pleasant flavor.

OENOLOGIST: Dott. Riccardo Cotarella



TECHICAL DETAILS:

- Grapes:** Sangiovese 100%
- Production area:** Montespertoli
- Vineyard extension:** 4 hectares
- Altitude of vineyards:** 300 mt. slm
- Soil type:** Clay schist
- Growing system:** Spurred cordon
- Density per hectare:** 6.500 stumps
- Annual production:** 49.80 hl
- First year of production:** 1999
- Vintage available on the market:** 2011
- Harvest:** End of September early October
- Vinification:** alcoholic and malolactic fermentation in vitrified cement tanks
- Aging:** 12 months in french oak barriques (10% new)
- Aging in bottle:** 18 months
- Alcohol:** 14%
- Total acidity:** 5.7 g/l
- Dry extract:** 29,7 g/l
- Serving temperature:** 18° C