

Mora del Roveto

IGT TOSCANA ROSSO



Made with Sangiovese, Merlot and Cabernet Sauvignon and aged in oak barriques, Mora del Roveto is a red wine with elegant aromas of red fruits and captivates with its decisive, enveloping character.

IGT TOSCANA ROSSO

GRAPE VARIETY: Cabernet Sauvignon, Merlot and Sangiovese

SOIL: sandy (85%) with some clay (10%) and silt (5%), light colour, medium depth

VINE DENSITY: 5,000 plants per hectare

TRAINING SYSTEM: spurred cordon trained 80 cm from the ground

YIELD PER HECTARE: 70 quintals

VINIFICATION

The grapes are hand-picked, placed in bins and transported to the cellar. After a careful selection, the grapes are de-stemmed and pressed, followed by maceration for about 13/15 days, depending on the vintage, with frequent pumping over at about 28°C. Malolactic fermentation takes place in cement tanks.

TASTING NOTES

Dark in colour with purple nuances. Intense on the nose with pronounced small red fruit notes. Soft and enveloping impact on the palate with a pleasant lingering finish.

FOOD PAIRING

Our Mora del Roveto goes well with red and white meats, pasta with meat sauce, lasagne and all traditional Tuscan cuisine.