

# Mora del Roveto

I.G.T. TOSCANA ROSSO  
ORGANIC WINE  
2022



Tuscany in the glass! A blend that has now become a Tuscan classic, with the added value of the Usiglian del Vescovo terroir



#### Assembly (approximate percentages)

Sangiovese 40%, Merlot 30%,  
Cabernet Sauvignon 30%



#### Soil type:

Sandy, of marine origins, with a marked presence of seashells.



#### Average altitude of vineyards:

240 metres a.s.l.



#### Cultivation:

The vines are trained according to the Guyot method, with a density of 5000 vines per hectare, and the vineyards are entirely grassed. The yield per hectare for the grape blend of Mora del Roveto in 2022 was 50 quintals per hectare.



#### Meteorological conditions:

2022 was a record year for temperatures and extremely prolonged drought. In fact, extreme temperatures were recorded as early as May, while rainfall suffered a 25% decrease compared to the average, with rainfall concentrated in the months of September, October and December. Fortunately, the night temperatures and the windiness in our areas have allowed the vine to work rather well and to accumulate significant quantities of metabolites. Specifically, the grapes in 2022 were well in advance of their classic ripening period.



#### Harvest:

harvested by hand in 10 kg baskets.



#### Vinification:

After a scrupulous selection of the whole bunches in the vineyard first and then on a sorting belt, the grapes were softly pressed and sent to alcoholic fermentation in stainless steel vats at a controlled temperature of around 27°C, the malolactic fermentation was carried out mostly in concrete tanks.



#### Refinement:

The wine was aged for approximately 10 months in containers of various materials: steel, concrete and oak. The wine was bottled in October 2023.



#### Tasting notes:

In the glass the wine reveals a ruby red colour with a fair intensity and excellent brilliance. On the nose, it is intense and pleasant with highlighted red fruit and notes of flowers, including rose and violet. The territory emerges with a savoury and marine character, excellent harmony of fresh and sweet notes combined with a medium body.

**Production manager:** Francesco Lomi  
**Consultant Oenologist:** Federico Ricci  
**First vintage produced:** 2012



USIGLIAN  
DEL VESCOVO

Usiglian del Vescovo wines are certified organic  
from the 2020 vintage onwards.  
[www.usigliandelvescovo.it](http://www.usigliandelvescovo.it)

ALCOHOL  
BY VOLUME:  
**13%**

TOTAL  
ACIDITY:  
**5,58 g/l**

TOTAL  
SUGARS:  
**0,5 g/l**