

FATTORIA MONTELLORI



MORO IGT Toscana Rosso

Denomination: IGT Toscana Rosso - Red dry wine

Variety: Sangiovese 60% and a small percentage of Cabernet and Merlot

Provenance: Cerreto Guidi (Moro vineyard)

The vineyard are located in Cerreto Guidi area at 150 m sea-level. Clay soil guarantee good body and color. Moro is an important blend of Sangiovese and international grapes, Cabernet and Merlot. Manual harvest starts late in September when the grapes are perfectly ripe. We produce 60.000 btl/y.

Wine-making: Fermentation carry on in steel tanks in a controlled temperature, 25/28 °C, for 20 days.

Aging period: Moro aging in second passage Barrique and 500 lt. Tonneaux for 1 year. During this period the wine grow in aromas and intensity. Before selling Moro stay in bottle for 6/9 months.

Tasting notes: Dark garnet red color. Red fruits and aromatic herbs notes. Good body, persistent and harmonic wine.

Serving temperature: 16°C

Production per year : 60.000 btl

Match well with pasta, red meat, roasted meat and vegetables.

