

MORMOFAIA

HAURIO - Chianti Colli Senesi

Denominazione di Origine Controllata e Garantita



WINE PRODUCTION AREA: Hills of the borough of San Gimignano – height 300 metres above sea level.

WINE GRAPES: Sangiovese 50% and 10% of others autochthonous red varieties.

TYPOLOGY OF THE SOIL: Origin, medium texture, widespread clayey soil, framework present.

GROWTH AND CULTIVATION SYSTEM: Guyot and spur-pruned vines with 6-8 buds. Density 5.000 vines per hectare, yield no superior to 70 quintals grapes per hectare, green pruning.

HARVEST: Manual, in small crates of 15/20 Kg capacity, in order to preserve the integrity of the cluster until the transfer to the cellar. Limited cold maceration of grapes at about 6°C for 2 days before pressing.

VINIFICATION: Alcoholic fermentation at controlled temperature of 25-28°C for about 7days in stainless steel tanks.

AGEING AND REFINING: At the end of the malolactic fermentation period, the 50% of the total wine is transferred into oak 2500L and the other 50% remain in steel for 12 months. Refinement in bottles for 3 months at least.

COLOUR: Intense ruby red.

PERFUME: Ripe fruit, plum, tobacco, slightly spicy.

FLAVOUR: Soft tannin, enveloping and persistent aftertaste.

TASTING TEMPERATURE: 18°C.

BEST WITH: Grilled red meat, boiled meat, soups, cold cuts and mature cheeses.