

MORMOΞAIA

NEITEA - SANGIOVESE TOSCANA ROSSO

Indicazione Geografica Tipica



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

WINE GRAPES: Sangiovese 100%.

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

GROWTH AND CULTIVATION SYSTEM: 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: Hand selection and manual picking of grapes in small crates of 15/20Kg capacity, in order to preserve the integrity of the cluster until the transfer in the cellar. Limited cold maceration of grapes at about 6°C before pressing.

VINIFICATION: Alcoholic fermentation at controlled temperature of 26-28°C for about 15 days in stainless steel tanks. The malolactic fermentation is french oak barrel of various capacities.

AGEING AND REFINING: At the end of the malolactic fermentation period, the wine remain in oak barrels for 24 months. After that, the wine is blended in stainless steel tanks 1 month and then bottled. The refinement in bottle is for 12 months.

COLOUR: Intense ruby red.

PERFUME: Rich and intense, full and warm, with aromas of licorice and violet. Lights notes of vanilla because of oak aging.

FLAVOUR: An important structure, elegant tannin component, persistent.

TASTING TEMPERATURE: 18°C.

BEST WITH: Grilled red meat and all game meat.