

# LA MOZZA

CABERNET SAUVIGNON DOC MAREMMA TOSCANA



## VARIETY

100% Cabernet Sauvignon

## CHARACTERISTICS OF THE PRODUCTION ZONE

AREA: Montiano, Magliano in Toscana - Grosseto (TOSCANA)

ALTITUDE: 280 m s.l.m.

SOIL TYPE: medium texture, rich in sandstone and limestone schists

VINE DENSITY: 5000 vines/HA

VINE AGE: 9 y.o. vines

YIELD PER HECTARE: 7 ton/HA

**VINIFICATION:** The grapes are harvested by hand in the cooler hours of the early morning, de-stemmed and crushed and placed in temperature-controlled stainless-steel vats.

After the fermentation begins, the temperature is slowly raised until a maximum of 30°C/86°F. Maceration is made by daily pump-overs and the occasional delestage (where the must is separated from the skins for a short period and then pumped over the skins left in the vat). Maceration lasts for about 30 days. After pressing, the malolactic fermentation takes place in used barriques where the wine ages for 8 – 10 months. The wine is then stabilized and bottled during the summer after the harvest.

## ANALYTICAL DATA

Alcohol: 14 % vol.

## TASTING NOTES

A truly Tuscan Cabernet, in which the great Bordeaux variety is interpreted with Maremma style: maximum ripeness and highest quality. Intense fruit, notes of ripe blueberry and wild black berries, with hints of spices that express the beauty of Cabernet without ever showing any of the varietal's herbaceousness or green-pepper qualities.

The wine ages for 8 - 10 months in container before being bottled, for maximum softness on the palate, overall balance, elegance and clean expression of fruit. All of these elements must come together in a perfectly complete package that is drinkable, yet full of Cabernet character and optimal enjoyment both on the nose and on the palate.

Perfect pair with typical Tuscan pastas and roasted meats, even those with a bit more fattiness. Great also as a wine to enjoy on its own, thanks to its richness and complexity on the nose and palate.