

LA MOZZA

SANGIOVESE DOC MAREMMA TOSCANA



VARIETY

Sangiovese 100%

CHARACTERISTICS OF THE PRODUCTION ZONE

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

ALTITUDE: 300 m s.l.m.

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

VINE DENSITY: 6'060 vines/HA

VINE AGE: 16 y.o. vines

YIELD PER HECTARE: 7 ton/HA

VINIFICATION:

The grapes are well ripened and selected in the vineyard, harvested by hand in crates in the coolest hours of the day, crushed and destemmed and carried into temperature-controlled stainless steel fermentation tanks. After the start of fermentation, the temperature is gradually raised, up to a maximum of 30 ° C towards the end of the fermentation process. The maceration on the skins is managed with daily operations of short pumping over and above all déléstage and lasts about 25 - 30 days. After racking, the wine undergoes malolactic fermentation in stainless steel tanks, then refines for 12 months partly in large wood (40 HL Slavonian oak barrels), partly in stainless steel. The operations of assembly, stabilization and bottling follow, which is carried out starting from the spring of the second year following the harvest.

ANALYTICAL DATA

Alcohol: 14% vol.

TASTING NOTES

The color is bright ruby red with very bright reflections; rich and fruity aroma, with notes of morello cherry and other small ripe red fruits; in the background spicy shades and principles of a complex outsourcing. Balanced structure with round and polite tannins, balanced by an excellent freshness and minerality. Immediate pleasure, but able to surprise with its evolution over time.

Ideal with roasted red meats and game.