

LA MOZZA

ARAGONE DOC MAREMMA TOSCANA



VARIETY

50% Sangiovese, 25% Syrah, 25% Alicante bouschet

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 rigorously selected and harvested by hand in the cooler hours of the early morning, de-stemmed, crushed and placed partially in temperature-controlled stainless-steel vats and partly in open 500-liter tonneaux for fermentation. After the fermentation begins, the temperature is slowly raised until a maximum of 30°C/86°F. Maceration is performed with manual punch-downs in tonneaux and daily pump-overs in tank with 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 and the ageing process in oak begins. Both Barriques and tonneaux of exclusively French oak are used with 25% being new and the rest being used. The various wines spend 18 months in wood and are then blended, stabilized and bottled the summer after the harvest. Aragone is then aged in bottle for at least 12 months before release.

ANALYTICAL DATA

Alcohol: 14,5% vol.

TASTING NOTES

When we started to think about creating our own "Supertuscan", we wanted to avoid the usual connection to Bordeaux with its Cabernet and Merlot. This is how Aragone was born, a true "super-Mediterranean" wine using varieties known for overlooking the Tyrrhenian Sea, each with its own character and personality. Already to the eye the wine expresses its complexity with an inky, dark and deep red, impenetrable to light. On the nose the fruit is rich and ripe: notes of menthol, spicy wood and plum are immediately apparent. The palate follows with hints of tobacco leaf, leather and ripe fruit. The character of Aragone expresses itself without compromise, with dense fruit, full tannins and delicate woody vanilla. Thanks to its acidity Aragone remains light and remarkably fresh. Incredibly long, persistent, and, therefore, typical. A perfect foil for grilled meat, it also pairs well with roasts in which spices and sauces abound as well as seasoned and intense cheeses. Not to be missed with a classic Tuscan cigar, possibly 'Il Moro'.