

# LA MOZZA

ARAGONE DOC MAREMMA TOSCANA



## grapes



**Sangiovese**



**Syrah**



**Alicante bouschet**



## maturation

The grapes are rigidly selected in the vineyard, after which the grapes are crushed and led to fermentation in thermoregulated stainless steel tanks. Contact with the skins lasts about 30 days until the most valuable tannins are fully extracted. After racking, the wine undergoes malolactic fermentation in stainless steel tanks, then is racked into first- and second-passage French oak tonneaux. Aging in wood lasts about 18 months. This is followed by blending, stabilization and bottling.



## tasting notes

Ruby red color with brilliant garnet hues; nuanced and complex bouquet, with notes of morello cherry and other small red fruits under spirits, elegant spicy hints and ethereal suggestions of dried tobacco. Great flavor structure, long, persistent and round tannins, enlivened by surprising acidity and a savory, mineral finish.



## wine pairing

Ideal with any kind of red meat and game stew with polenta; perfect as a meditation wine.