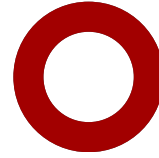


LA MOZZA

SANGIOVESE DOC MAREMMA TOSCANA



grapes



Sangiovese



maturation

The grapes are well ripened and selected in the vineyard, hand-picked in crates and conducted into thermoconditioned stainless steel fermentation tanks. Maceration on the skins is managed with daily operations of short pumping over and mainly déléstage and lasts about 15 days. After the racking, the wine undergoes malolactic fermentation in stainless steel tanks, and then ages, part in large wood (barrels of Slavonian oak 40 HL), part in stainless steel. This is followed by the operations of 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 roasted red meats and game, especially wild boar alla cacciatora.