



TENUTA MORIANO

San Lorenzo

Rosso I.G.T. Toscano

Presented 2 years after the grape picking on the 10th of August, also called "La Notte delle Stelle" (The Night of the Stars), the wine was named after the vineyard zone from where the grapes are originated.

Historic residential wine which symbolises the traditional craft behind wine making.



Tipology

Rosso I.G.T. Toscano



Grape variety

Sangiovese



Vineyard height

From 250 to 280 metres a.s.l.

The soil consists out of Stratified Pliocenic marine tuff, the cultivation system is called "cordone speronato", 5000 plants per hectare.



Fermentation

In steel vats at an automatically controlled temperature with approximately 20 days of maceration and daily pumping over



Maturation

12 months in french oak barrels.



Aging

5/6 months in bottle.



Colour: Ruby red with garnet reflections.

Bouquet: Rich and complex nose, with hints of wild berries.

Flavour: Harmonious, well balanced, intense and persistent

Serving Temperature: 18°.