



TENUTA MORIANO

CATALOGUE
2020



TENUTA MORIANO

Tenuta Moriano extends in the municipality of Montespertoli, in the province of Florence, and is owned by the Panconesi family, originally from Chianti and deeply connected with their peasant roots.. The Panconesi family took over the estate in 1990, making it an efficient farm, organized for modern viticulture and for the production of quality wines.



The land of the estate includes 130 hectares entirely dedicated to cultivation, of which part destined for the production of wines and part destined for the production of extra virgin olive oil still obtained with stone mills from traditional mills. The country houses of Tenuta Moriano, after a careful renovation, has instead been transformed into qualified tourist facilities for a total of 10 apartments. The 20 hectares of vineyards, located on the hills and facing south with a favorable microclimate in the Chianti production area, produce excellent wines of the DOCG and IGT denomination.



TENUTA MORIANO

PANCONESI FAMILY

A Tuscan history with a great past, founded on true values, of tradition, passion, and continuous search for excellence, for the creation of unique and authentic wines, expression of our Tuscany



Riccardo and Natalia
Panconesi

THE PAST

FATHER



Angiolo Panconesi
founder of Tenuta Moriano

THE FUTURE

CHILDREN



Lorenzo Panconesi



Isabella Panconesi



TENUTA MORIANO

We wish Tenuta Moriano with its vineyards, each with different characteristics, to be the expression of Tuscany, but also to preserve this diversity in the wines that select each individual terroir, respecting its nature and authenticity.

Phiceau

PRODUCTS



TRADITIONALS



CLASSICS



MONOVARIETALS



SELECTIONS



MY WINE



LIMITED SERIES



SPECIALTIES

TENUTA MORIANO

*dedicated to those who live intensely in the present but with a careful look at the history and magic of the time,
and to those who drinking our wine are excited to perceive the strong bond with our land*

Pinella

SENTIMENTO

TECHNICAL NOTES

TPOLOGY	white wine
VINE VARIETY	trebbiano toscano and malvasia del chianti
ALTITUDE OF VINEYARDS	250 meters above sea level
TRAINING SYSTEM	spur cordon
HARVEST	handpicked
FERMENTATION	in temperature-controlled steel vats controlled by 14/16 degrees
MATURATION	steel
AGING	2 months in bottle
ALCOHOL	12.00%
SERVING TEMPERATURE	12°

TASTING NOTES

VISUAL ASPECT	straw yellow with greenish reflections
FLAVOUR	pleasant fruity sensations, with notes floral
TASTE	fresh, savory and harmonious
COMBINATION WITH FOOD	seafood salads, white first courses a based on fish, cheeses and fresh meats





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Pinella

TOSCANO I.G.T.

TECHNICAL NOTES

TPOLOGY	rosso toscano i.g.t.
VINE VARIETY	sangiovese
ALTITUDE OF VINEYARDS	250-280 meters above sea level
TRAINING SYSTEM	Spur cordon
HARVEST	handpicked
FERMENTATION	in steel at controlled temperature with maceration of 15 days
MATURATION	in steel vats
AGING	3 months in bottle
ALCOHOL	13,00 %
SERVING TEMPERATURE	18°/20°

TASTING NOTES

VISUAL ASPECT	bright ruby red
FLAVOUR	intense and vinous aroma with hints of berries
TASTE	harmonious, full, slightly flavor tannic and well structured
COMBINATION WITH FOOD	land appetizers, cold cuts and fresh cheeses





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Princiano

CHIANTI SINFONIA D.O.C.G.

TECHNICAL NOTES

TYPOLGY	chianti d.o.c.g.
VINE VARIETY	sangiovese
ALTITUDE OF VINEYARDS	250-280 meters above sea level
TRAINING SYSTEM	spur cordon
HARVEST	handpicked
FERMENTATION	in steel at controlled temperature with maceration for 15-20 days
MATURATION	in steel vats
AGING	2 months in bottle
ALCOHOL	13,00 %
SERVING TEMPERATURE	18°

TASTING NOTES

VISUAL ASPECT	ruby red
FLAVOUR	red berried fruits
TASTE	harmonious, soft and full-bodied
COMBINATION WITH FOOD	typical Tuscan appetizer, soups, first courses with meat sauces



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Pinella

CHIANTI BOSCACCIO D.O.C.G.

TECHNICAL NOTES

TPOLOGY	chianti d.o.c.g.
VINE VARIETY	sangiovese
ALTITUDE OF VINEYARDS	250-280 meters above sea level
TRAINING SYSTEM	spur cordon
HARVEST	hand picked and selected
FERMENTATION	in steel at controlled temperature with maceration for 15-20 days
MATURATION	In steel vats
AGING	4 months in bottle
ALCOHOL	13,50 %
SERVING TEMPERATURE	18°

TASTING NOTES

VISUAL ASPECT	bright ruby red
FLAVOUR	Intense, with aromas of red berried fruits
TASTE	persistent, soft and full-bodied
COMBINATION WITH FOOD	ground first courses, grilled and roasted of meat



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Pinella

CHIANTI MONTESPERTOLI D.O.C.G.

TECHNICAL NOTES

TPOLOGY	chianti montespertoli d.o.c.g.
VINE VARIETY	sangiovese
ALTITUDE OF VINEYARDS	250-280 meter s above sea level
TRAINING SYSTEM	spur cordon
HARVEST	hand picked and selected
FERMENTATION	in steel at controlled temperature with maceration for 20 days
MATURATION	4 months in oak barrels
AGING	4/6 months in bottle
ALCOHOL	13,50 %
SERVING TEMPERATURE	18°/20°

TASTING NOTES

VISUAL ASPECT	bright ruby red
FLAVOUR	The wine has hints of fruit ripe red, frank and intense aroma
TASTE	harmonious, slightly tannic wine, well structured, full
COMBINATION WITH FOOD	Tuscan ribollita, first courses with meat sauces, Florentine steak, semi-mature cheeses



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Pincesano

CHIANTI MONTESPERTOLI RISERVA D.O.C.G.

TECHNICAL NOTES

TYPOLGY	chianti montespertoli riserva d.o.c.g.
VINE VARIETY	sangiovese 90% merlot 5% cabernet 5%
ALTITUDE OF VINEYARDS	250-280 meters above sea level
TRAINING SYSTEM	spur cordon
HARVEST	hand picked and selected
FERMENTATION	in steel at controlled temperature with maceration for 20 days
MATURATION	12 months in oak barrels
AGING	4/6 months in bottle
ALCOHOL	13,50 %
SERVING TEMPERATURE	18°/20°

TASTING NOTES

VISUAL ASPECT	bright ruby red
FLAVOUR	Of important olfactory impact with hints of berries, with a spicy background
TASTE	harmonious and balanced, with tannic texture that helps to give structure to wine
COMBINATION WITH FOOD	first courses with long cooking sauces Chianti stew





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Pinella

PASSIONE I.G.T.

TECHNICAL NOTES

TPOLOGY	rosso toscano i.g.t.
VINE VARIETY	syrah
ALTITUDE OF VINEYARDS	250-280 meters above sea level
TRAINING SYSTEM	spur cordon
HARVEST	hand picked and selected
FERMENTATION	in steel at controlled temperature with maceration for 20 days
MATURATION	in steel vats
AGING	4/6 months in bottle
ALCOHOL	14,00 %
SERVING TEMPERATURE	18°/20°

TASTING NOTES

VISUAL ASPECT	bright ruby red
FLAVOUR	pleasant fruity and floral notes, they leave space in succession to the spicy hints, typical of syrah
TASTE	warm, full, harmonious flavor
COMBINATION WITH FOOD	fillet with green pepper, cheeses semistagionati





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Pinella

SAN LORENZO I.G.T.

TECHNICAL NOTES

TPOLOGY	rosso toscano i.g.t.
VINE VARIETY	sangiovese
ALTITUDE OF VINEYARDS	250-280 meters above sea level
TRAINING SYSTEM	spur cordon
HARVEST	hand picked and selected
FERMENTATION	in steel at controlled temperature With maceration for 20 days
MATURATION	12 months in oak barrels
AGING	4/6 months in bottle
ALCOHOL	14,0 %
SERVING TEMPERATURE	18°/20°

TASTING NOTES

VISUAL ASPECT	bright ruby red
FLAVOUR	intense and vinous aroma with hints black cherry, berries, spices
TASTE	sangiovese of nice structure, with a tannin very present, with fine taste-olfactory balance
COMBINATION WITH FOOD	peposo dell'Impruneta, aged cheeses



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SOGNO I.G.T.

TECHNICAL NOTES

TPOLOGY	rosso toscano i.g.t.
VINE VARIETY	merlot
ALTITUDE OF VINEYARDS	250-280 meters above sea level
TRAINING SYSTEM	spur cordon
HARVEST	hand picked and selected
FERMENTATION	in steel at controlled temperature with maceration for 20 days
MATURATION	in steel vats
AGING	6 months in bottle
ALCOHOL	14,00 %
SERVING TEMPERATURE	18°/20°

TASTING NOTES

VISUAL ASPECT	bright ruby red
FLAVOUR	aromas of red fruit, leave area for vegetal notes and spices
TASTE	soft, harmonious, good wine structure
COMBINATION WITH FOOD	risotto with meat sauces, mixed boiled meal





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Pinella

MORIANO ROSSO I.G.T.

TECHNICAL NOTES

TPOLOGY	rosso toscano i.g.t.
VINE VARIETY	sangiovese, merlot
ALTITUDE OF VINEYARDS	250-280 meters above sea level
TRAINING SYSTEM	spur cordon
HARVEST	hand picked and selected
FERMENTATION	in steel at controlled temperature with maceration for 20 days
MATURATION	12 months in tonneaux
AGING	4/6 months in bottle
ALCOHOL	14,00 %
SERVING TEMPERATURE	18°/20°

TASTING NOTES

VISUAL ASPECT	bright ruby red
FLAVOUR	the nose is very intense, with a good olfactory complexity
TASTE	wine of character with a fine texture tannic that counterbalances soft components well present in wine
COMBINATION WITH FOOD	meat, braised meats, aged cheeses



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PENSIERO I.G.T.

TECHNICAL NOTES

TPOLOGY	rosso toscano i.g.t.
VINE VARIETY	sangiovese, cabernet sauvignon, merlot
ALTITUDE OF VINEYARDS	250-280 meters above sea level
TRAINING SYSTEM	spur cordon
HARVEST	hand picked and selected
FERMENTATION	in steel at controlled temperature with maceration for 15-20 days
MATURATION	12 months in oak barrels
AGING	6 months in bottle
ALCOHOL	14,00 %
SERVING TEMPERATURE	18°

TASTING NOTES

VISUAL ASPECT	intense and deep ruby red
FLAVOUR	complex wine, with notes of berry fruit red and spicy hints
TASTE	warm and enveloping, balanced and harmonious
COMBINATION WITH FOOD	selection of aged cheeses





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TUFESCO I.G.T.

TECHNICAL NOTES

TPOLOGY	rosso toscano i.g.t.
VINE VARIETY	cabernet sauvignon
ALTITUDE OF VINEYARDS	250-280 meters above sea level
TRAINING SYSTEM	spur cordon
HARVEST	hand picked and selected
FERMENTATION	in steel at controlled temperature with maceration for 20 days
MATURATION	12 months in oak barrels
AGING	12 months in bottle
ALCOHOL	14,50 %
SERVING TEMPERATURE	18°/20°

TASTING NOTES

VISUAL ASPECT	intense ruby red
FLAVOUR	intense and elegant with hints of wood, in harmony with the fruity and floral notes, spicy, which make the wine olfactory very complex
TASTE	harmonious, full, slightly flavor tannic and well structured
COMBINATION WITH FOOD	meditation wine





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Pinella

DANTE 750°

limited edition n. 750 bottles

TECHNICAL NOTES

TPOLOGY	rosso toscano i.g.t.
VINE VARIETY	san giovese, cabernet sauvignon, merlot
ALTITUDE OF VINEYARDS	250-280 meters above sea level
TRAINING SYSTEM	spur cordon
HARVEST	hand picked and selected
FERMENTATION	in steel at controlled temperature with maceration for 15-20 days
MATURATION	12 months in oak barrels
AGING	12 months in the bottle
ALCOHOL	14,00 %
SERVING TEMPERATURE	18°

NOTE DEGUSTATIVE

VISUAL ASPECT	intense and deep ruby red
FLAVOUR	complex wine, with notes of berry fruit red and spicy hints
TASTE	warm and enveloping, balanced and harmonious
COMBINATION WITH FOOD	selection of aged cheeses



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MY WINE

TECHNICAL NOTES

WHITE WINE

vine variety trebbiano toscano and malvasia del Chianti
fermentation in steel at temperature controlled with 15-20 days maceration
aging in steel vats
bottle aging 2 months in bottle
alcohol 12,5%

TOSCANO I.G.T.

vine variety sangiovese
fermentation in steel at temperature controlled with 15-20 days maceration
aging in steel vats
bottle aging 3 months in bottle
alcohol 13,0%

CHIANTI D.O.C.G.

vine variety sangiovese
fermentation in steel at temperature controlled with 15-20 days maceration
aging in steel vats
bottle aging 4 months in bottle
alcohol 13,0%

PENSIERO I.G.T.

vine variety san giovese, cabernet sauvignon, merlot
fermentation in steel at temperature controlled with 15-20 days maceration
aging 12 months in oak barrels
bottle aging 6 months in the bottle
alcohol 14,0%



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Phiceau

MY WINE CHIANTI ORIZZONTE D.O.C.G.

TECHNICAL NOTES

CHIANTI D.O.C.G.

vine variety sangiovese
fermentation in steel at temperature
controlled with 15-20 days maceration
maturation in steel vats
bottle aging 4 months in bottle
alcohol 13,0%





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Panicola

GRAPPA DEL CHIANTI

TECHNICAL NOTES

TPOLOGY	grappa del chianti
VINE VARIETY	sangiovese
PRODUCTION AREA	Montespertoli from 250-280 meters s.l.m.
PRODUCTION METHOD	traditional steam distillation by discontinuous alembic still
AGING	in stainless steel containers
ALCOHOL	43%

TING NOTESTES

VISUAL ASPECT	Crystalline in transparency and tonality of color
FLAVOUR	Fragrant and persistent
TASTE	Warm and persuasive



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Panconesi

INCANTO

TECHNICAL NOTES

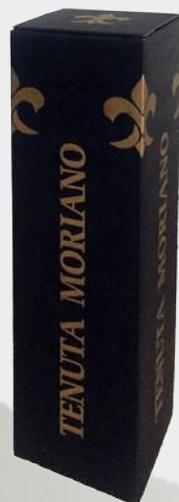
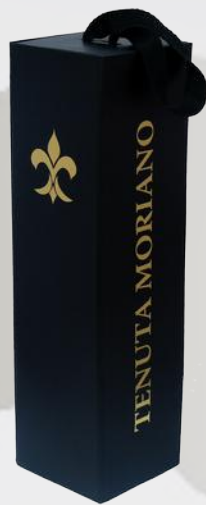
TPOLOGY	liqueur wine
VINE VARIETY	merlot
PRODUCTION AREA	Montespertoli
FERMENTATION	in steel at controlled temperature with maceration for 15-20 days
PRODUCTION METHOD	the cherries are macerated in the wine and only after a barrel aging happens the addition of alcohol, brandy, sugar and spices
ALCOHOL	27,00 %
SERVING TEMPERATURE	16°

TING NOTESTES

VISUAL ASPECT	deep ruby red with light garnet reflections
FLAVOUR	intense aromas of black cherry and hints spices that bind delicately to organoleptic characteristics of merlot
TASTE	Delicate and soft, with a rich finish persistent
COMBINATION WITH FOOD	Chocolate sweets, sacher torte



PACKAGING



CONTACTS

TENUTA MORIANO

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