



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

Piercavallo

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

