



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*

Pincescuba

CHIANTI MONTESPERTOLI RISERVA D.O.C.G.

TECHNICAL NOTES

TPOLOGY	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

