



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

TOSCANO I.G.T.

TECHNICAL NOTES

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| 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

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| 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 |

