



AVVOLTOIRE

TOSCANA I.G.T.

SANGIOVESE 75% - CABERNET SAUVIGNON 20% - SYRAH 5%

Avvoltoire is the company's "flagship" wine. The grapes are collected from vineyards planted on the "Poggio dell'Avvoltoire" hill. Its clay- limestone soil produces a strong and powerful tannin, felt when savouring the wine. The first vintage was in 1988, the blend has since undergone very few changes. In recent years it has always been characterised by these grapes: Sangiovese, Cabernet Sauvignon, Syrah. The name describes the hawk of Maremma, a bird of prey that often flies over these vineyards. The powerful tannin cleans the palate when eating meat dishes, especially those cooked with a tomato sauce, and also when eating aged and strong cheese.

PRODUCTION

Harvest time: the second and fourth week of September and the first and second week of October.

Fermentation in temperature-controlled cement tanks. "Remontage" is twice daily for the first ten days. The wine is then left for a further 15 days in contact with the skins before being racked and immediately returned in 225 litres barriques (80% new), where malolactic fermentation takes place.

The aging of the wine in wood barrels lasts about a year and during this time "delestage" (devatting) takes place. The wine is then bottled and left to refine for another 6 months before being sold to the public.

ORGANOLECTIC CHARACTERISTICS

Colour: ruby red with purple highlights

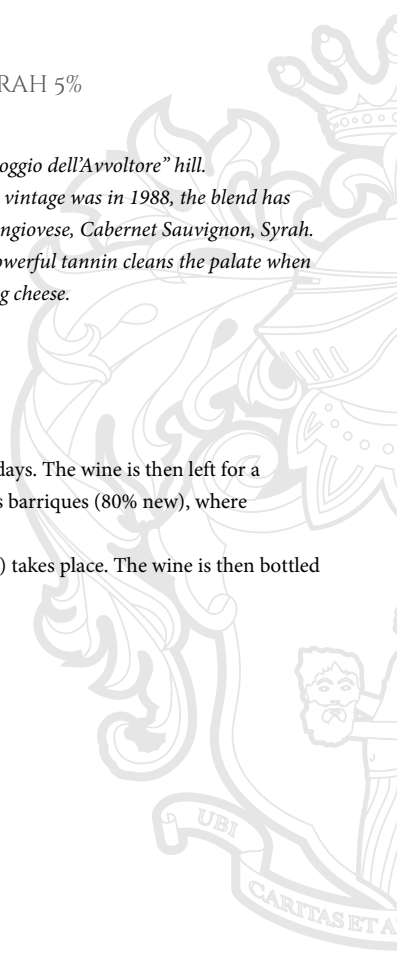
Bouquet: complex, with hints of ripe fruit and vanilla

Taste: full bodied and soft, velvety feel

Serving temperature: 18°C

Pairing: roasts

Production in n. of bottles: 40.000





MANDRIOLO ROSSO

MAREMMA TOSCANA D.O.C.

SANGIOVESE 80% - 20% CABERNET SAUVIGNON, SYRAH, PETIT VERDOT

First produced in 2008.

A Sangiovese-based wine. Served at around 16°C. It goes well with appetizers, pasta and meat. Its success is guaranteed even with fish stews.

It is appreciated for its freshness and harmonic taste.

PRODUCTION

Harvest time: second and third week in September, depending on grape varieties. Fermentation takes place in temperature-controlled cement tanks. Pumping over twice a day for a maceration period lasting 15 days.

The wine is then bottled and allowed to stand for a further three months before its launch on the market.

ORGANOLECTIC CHARACTERISTICS

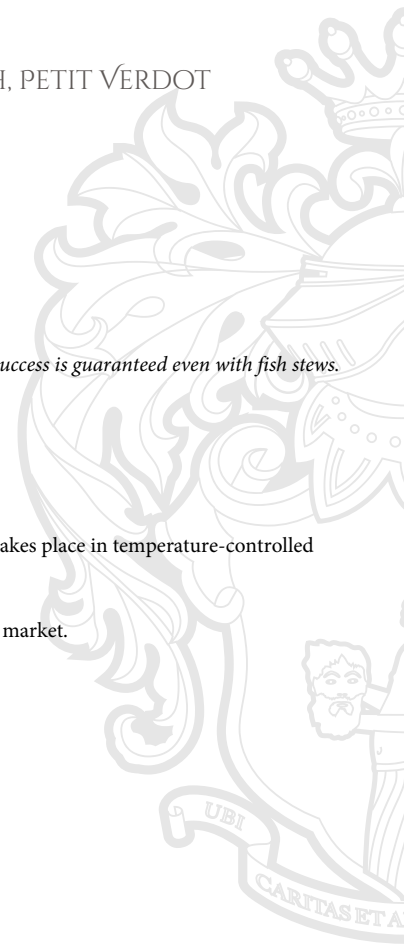
Colour: a delicate red with a hint of luminosity

Bouquet: fresh and harmonious red fruits

Taste: intense fruity flavour followed by soft sensations on the palate Serving temperature: 16°C

Food pairing: appetizers, pasta, meat and stews.

Production in n. of bottles: 45.000



MORELLINO DI SCANSANO

D.O.C.G.

SANGIOVESE 90% - MERLOT, SYRAH 10%

The first bottle of Morellino di Scansano dates back to 1981, only a few years after the DOC had been created in 1978.
This wine gets its flavour from the sandy soil on which the vines grow and the final result, in the glass, is an elegant wine with soft tannins. Made by 90% Sangiovese, this wine is fresh and pleasant with notes of red fruit, typical of this grape.
Excellent as an aperitif if served chilled.

PRODUCTION

Harvest time: last two weeks of September and first week of October. Fermentation in temperature-controlled stainless steel tanks . Pumping over twice a day for a period of 15 days maceration. Bottled after four months, without having been at all in wooden barrels. It undergoes a further refinement lasting at least two months before being put on the market.

ORGANOLECTIC CHARACTERISTICS

Colour: brilliant ruby red

Bouquet: fruity, intense

Tadte: full bodied, freshly pleasant and harmonius.

Serving temperature: 16°C

Food pairing: ideal with anything, especially red meat

Production in n. of bottles: 200.000





Moris Farms Vermentino | IGT Toscana

VERMENTINO 90% | VIOGNIER 10%

Indigenous to coastal Tuscany, Vermentino is lean but powerful and characteristically mineral-forward. This structured wine is excellent fried calamari and all seafood; with herb roasted chicken and other white meat, and offers a clean, refreshing finish for.

TASTING NOTES

Color: white straw

Bouquet: fresh wet stone

Taste: crisp and elegant, lean with a powerful minerality

Serving temperature: 14°C / 57°F

Food Pairing: herb roasted chicken, fried seafood

TECHNICAL NOTES:

Production Zone: Poggetti, Massa Marittima

Terroir: rich, clay soil, slightly acidic

Exposition: South West

Yield per Hectare: 9,500 kilos

PRODUCTION NOTES:

Viognier is harvested in the last week of August, Vermentino in the second week of September. Vinification with cold static cleaning of the must, followed by fermentation at 64°F for roughly 21 days. The wine, after its first racking, is left to lay on its lees until 15 days before bottling.

THREE HUNDRED YEARS OF TRADITION AND LOVE FOR MAREMMA

Three hundred years ago the Moris Family left Spain and settled in the Tuscan Maremma. A fresh and genuine love for a still virgin land, barely touched by the cumbersome presence of man, yet rich in extraordinary natural resources whose value is enhanced by dotting hands. This love is also and especially for the wine produced in this idyllic countryside, what has always been a splendid passion for the Moris Family. The farm's history is enclosed in this profound and wise simplicity that harkens to days gone by, fruits cultivated with care and dedication by people who love what they have chosen to do: a simple history enshrined in every bottle that Morisfarms offers you.

MORISFARMS

MONTEREGIO DI MASSA MARITTIMA "BARBASPINOSA"



TECHNICAL INFORMATION

Country	Italy
Region	Toscana
Sub-Region	Massa Marittima
Producer	Moris Farms
Vintage	2015
Composition	90% SANGIOVESE, 10% CABERNET SAUVIGNON

WINEMAKER NOTES

The appellation of this wine was born in 1996. The Family started the production of a red wine made with Sangiovese grapes immediately, but only in the year 2000 did they choose to refine it for a year in the Awoltore used oak barrels before putting it on the market. In 2012 this wine was named "Barbaspinosa", after a character in short story written by the great-grandfather Giuseppe Leo Moris for his children. Serve with mild red meats. Serving temperature: 18 degrees C.

TASTING NOTES

Intense ruby red in color with a fruity, spicy bouquet. The clay soil creates a wine with body and character that goes well with first and second courses. Its main characteristic aroma is that of black fruit.

VINEYARD

- *Production area:* Massa Marittima - locality " Farm Poggetti "
- *Soil:* Richly textured clay, with many fossils; slightly acidic
- *Exposure:* South - West

VINIFICATION

Harvest time around the second week of September. Vinification in vitrified cement takes. Pumping over twice a day for a maceration period lasting eighteen days. The wine, before being bottles, is left to age for 12 month in oak barrels. The wine rests in the bottle for four months before it is released.



MORISFARMS ROSAMUNDI



TECHNICAL INFORMATION

Country	Italy
Region	Toscana
Sub-Region	Maremma Moris
Producer	Farms
Vintage	2019
Composition	100% SANGIOVESE
Press	89 points Falstaff

WINEMAKER NOTES

We have chosen the name Rosamundi (also known as Gallic Rose), which is native to southern and central Europe. It was one of the first species of roses to be cultivated by the Greeks and Romans and was commonly used in medieval gardens. In the 19th century, it was considered to be one of the most important rose species.

TASTING NOTES

This wine has a clear, cherry-pink color. The bouquet has interesting structure, with aromas of pink grapefruit. The taste is fresh, mineral, with a delightfully clean finish.

PAIRING SUGGESTIONS

Flowery aromas with fruity notes; it goes well with aperitifs and appetizers. For an unforgettable experience, try it with fish and to fully enjoy it, drink it with light dishes.

VINIFICATION

Harvest time: second week in September. The grape skins are immediately separated from the must with a soft pressing. Fermentation takes place in temperature-controlled stainless steel tanks, with use of dry ice to prevent contact with the air. This is done to enhance the primary scents and the pink color. Fermentation at 18°C will follow and it will last roughly 21 days. The wine, after the first racking, is left on its lees up to 15 days before being bottled.

PRESS

"Light orange-pink. Fresh peach and strawberry aromas are complemented by notes of white pepper and white flowers. Juicy and seamless on the palate, offering plump citrus fruit with a hint of red berry flavors, complicated by bitter herb nuances. Finishes with a little residual sweetness and good spicy persistence. The wine's name "Rosamundi" refers to a variety of rose which is native to southern and central Europe (in fact, it is also known as the Gallic Rose). It was one of the first species of roses to be cultivated by the Greeks and Romans and was apparently very popular in medieval times. The wine is 100% Sangiovese." - 90 points, Ian d'Agata, *Vinous*