



EVERY BOTTLE



TELLS A STORY

MORISFARMS MANDRIOLO ROSSO



TECHNICAL INFORMATION

Country	Italy
Region	Toscana
Sub-Region	Maremma
Producer	Moris Farms
Vintage	2017
Composition	80% SANGIOVESE, 20% CABERNET SAUVIGNON, SYRAH, AND PETIT VERDOT

WINEMAKER NOTES

The Moris family has dedicated itself for generations to agriculture and has over the years increased their interest and specialization in viticulture. First produced in 2008. A Sangiovese-based wine.

TASTING NOTES

Delicate red color with a hint of luminosity. Fresh and harmonious red fruits on the nose. Intense fruity flavor followed by soft sensations on the palate.

PAIRING SUGGESTIONS

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.

VINEYARD

Clay, rich in fossils Slightly acidic. The estate holds 476 hectares, 100 of which are under vine.

VITICULTURE

Harvest takes place during the second and third week in September, depending on grape varieties.



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VINIFICATION

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.
