



EVERY BOTTLE



TELLS A STORY

## MORIS FARMS MONTEREGIO DI MASSA MARITTIMA BARBASPINOSA



### TECHNICAL INFORMATION

<b>Country</b>	Italy
<b>Region</b>	Toscana
<b>Sub-Region</b>	Massa Marittima
<b>Producer</b>	Moris Farms
<b>Vintage</b>	2013
<b>Composition</b>	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 Avvoltore 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



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rests in the bottle for four months before it is released.

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