

MARIS SAPINS MONTEREGIO DI MASSA MARITTIMA



TECHNICAL INFORMATION

Country Italy

Region Toscana

Sub-Region Massa Marittima

Producer Moris Farms

Vintage 2013

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 Avvoltore used oak barrels before putting it on the market. In 2012 this wine was named "Barpaspinosa", 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 is oak barrels. The wine



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