



IL MORACCIO

I.G.T. Sangiovese

GRAPE PERCENTAGES

80% Sangiovese, 10% Merlot, 10% Petit Verdot

VINIFICATION

Fermentation takes place in controlled-temperature tanks, after which it is transferred to French barriques where it remains for 6-8 months.

REFINING IN THE BOTTLE

Minimum 6 months.

ORGANOLEPTIC CHARACTERISTICS

Ruby colour, intense bouquet with vanilla aromas and light hints of liquorice; the 6-month refining in barriques offers the wine delightful woody notes without overwhelming the characteristics proper to and typical of the product.

Service temperature 18 °C.



75 CL



150 CL

