

# Tenuta di Morzano

## Chianti

Denominazione di Origine Controllata e Garantita

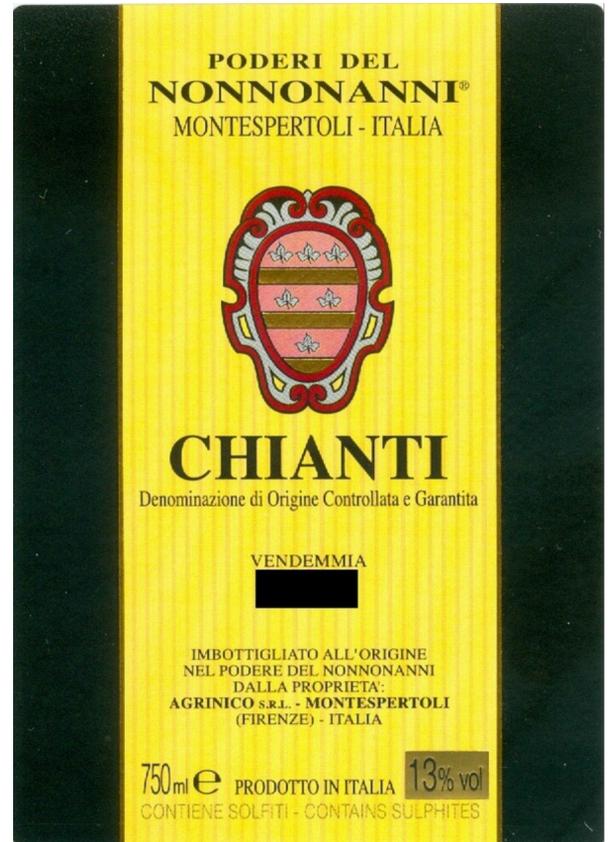
### GRAPE AND VINEYARD

Sangiovese in perfect harmony with the complementary grape varieties: this results in a pleasantly fruity, fresh and tasty wine that reflects the characteristics of the terroir it represents.

### THE WINE

This is the Chianti: a brilliant ruby red wine, the nose is characterized by hints of violet and small red fruits typical of Sangiovese. Young and tasty, in the mouth it is fresh, balanced and medium-bodied with not too aggressive tannins balanced by a right acidity. Easy to drink wine, suitable to accompany daily dishes.

**OENOLOGIST:** Dott. Riccardo Cotarella



### TECHNICAL DATA:

**Grapes:** Sangiovese 85%+ 25% complementary grape varieties

**Production area:** Montespertoli

**Vineyard extension:** 15 hectares

**Altitude of vineyards:** 300 mt. slm

**Soil Type:** Clay schist

**Growing system:** Guyot

**Density per hectare:** 3.500 stumps

**Annual production:** 750 hl

**First year of production:** 1985

**Vintage available on the market:** 2016

**Harvest:** September

**Vinification:** Traditional, 10 days of maceration on the skins and subsequent fermentation in vitrified cement tanks

**Aging in bottle:** 3 months

**Alcohol:** 13 %

**Serving temperature:** 16 ° C