

# Tenuta di Morzano

## Emilio – Chianti Superiore

Denominazione di Origine Controllata e Garantita

### THE GRAPE

Unmistakable Sangiovese for its vehemence not yet completely tamed. In this wine expresses all its power and its typically Tuscan character.

### THE WINE

Wine with an intense ruby red color. The nose is complex with hints of ripe cherry that precede spicy notes of white pepper, licorice stick and sweet tobacco. A slight balsamic note is perceptible on the finish. In the mouth the tannins, although young, are soft and well inserted in the structure of the wine. The finish is enhanced by a good acidity that enhances the drink.

**ENOLOGO:** Dott. Riccardo Cotarella

### TECHNICAL DETAILS:

**Grapes:** Sangiovese 100%

**Production area:** Montespertoli

**Vineyard extension:** 2 hectares

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

**Soil type:** Clay schist

**Growing system:** Spurred cordon

**Density per hectare:** 5.500 stumps

**Annual production:** 45.50 hl

**First year of production:** 2004

**Vintage available on the market:** 2011

**Harvest:** September

**Vinification:** Traditional, 20 days of maceration on the skins and subsequent fermentation in vitrified cement tanks

**Aging:** 12 months in french oak barriques II passage

**Aging in bottle:** 8 months

**Alcohol:** 13.5%

**Total acidity:** 5.01 g/l

**Dry extract:** 28,22 g/l

**Serving temperature:** 18° C

