



IL MORO

Denomination:

Sangiovese di Romagna D.O.C. Superiore - Riserva.

Grape variety:

100% Sangiovese.

Soil:

Medium-textured clay-loam soil with 1-2% sand.

Harvest:

By hand, selecting the best grapes.

Vinification:

Crushing and destemming of the grapes. Fermentation and maceration in temperature-controlled stainless steel tanks for two weeks.

Aging:

In barriques for a period of 12 months.

Notes:

This wood-aged wine is a great red with complex and elegant aromas. A pleasant vanilla tone, on particularly fine fruity hints, goes well with a decidedly important body that gives it excellent durability.