



TENUTA MORIANO

dedicated to those who live intensely in the present but with a careful look at the history and magic of the time, and to those who drinking our wine are excited to perceive the strong bond with our land

Pincescuba

CHIANTI MONTEPERTOLI D.O.C.G.

TECHNICAL NOTES

TPOLOGY	chianti montespertoli d.o.c.g.
VINE VARIETY	sangiovese
ALTITUDE OF VINEYARDS	250-280 meters above sea level
TRAINING SYSTEM	spur cordon
HARVEST	hand picked and selected
FERMENTATION	in steel at controlled temperature with maceration for 20 days
MATURATION	4 months in oak barrels
AGING	4/6 months in bottle
ALCOHOL	13,50 %
SERVING TEMPERATURE	18°/20°

TASTING NOTES

VISUAL ASPECT	bright ruby red
FLAVOUR	The wine has hints of fruit ripe red, frank and intense aroma
TASTE	harmonious, slightly tannic wine, well structured, full
COMBINATION WITH FOOD	Tuscan ribollita, first courses with meat sauces, Florentine steak, semi-mature cheeses

