



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*

Aricea

CHIANTI SINFONIA D.O.C.G.

TECHNICAL NOTES

TPOLOGY	chianti d.o.c.g.
VINE VARIETY	sangiovese
ALTITUDE OF VINEYARDS	250-280 meters above sea level
TRAINING SYSTEM	spur cordon
HARVEST	handpicked
FERMENTATION	in steel at controlled temperature with maceration for 15-20 days
MATURATION	in steel vats
AGING	2 months in bottle
ALCOHOL	13,00 %
SERVING TEMPERATURE	18°

TASTING NOTES

VISUAL ASPECT	ruby red
FLAVOUR	red berried fruits
TASTE	harmonious, soft and full-bodied
COMBINATION WITH FOOD	typical Tuscan appetizer, soups, first courses with meat sauces

