



# 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*

*Piercane*

## CORTESIA I.G.T.

### TECHNICAL NOTES

<b>TPOLOGY</b>	rosé I.G.T. Toscana
<b>VINE VARIETY</b>	san giovese
<b>ALTITUDE OF VINEYARDS</b>	250-280 meters a.s.l
<b>TRAINING SYSTEM</b>	spur cordon
<b>HARVEST</b>	selection of hand-picked grapes
<b>FERMENTATION</b>	pressing of the grapes for a short maceration about 8 hours. After the wort is introduced in stainless steel vats for a long fermentation alcoholic at a controlled temperature of 16° C
<b>MATURATION</b>	at the end of fermentation it is left to rest on lees for 5 months with frequent bâtonnage
<b>AGING</b>	3 months in bottle
<b>ALCOHOL</b>	13,00 %
<b>SERVING TEMPERATURE</b>	10°/12°

### TASTING NOTES

<b>VISUAL ASPECT</b>	pale cherry
<b>FLAVOUR</b>	pleasant varietal sensations of fruit fresh. There are hints of cherry morello cherry, strawberry and melon
<b>TASTE</b>	round, full, warm with a savory finish and harmonious
<b>COMBINATION WITH FOOD</b>	soups of the Tuscan tradition, pappa al pomodoro, panzanella, fish soups, meat and fish tartare





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## TOSCANO I.G.T.

### TECHNICAL NOTES

<b>TPOLOGY</b>	rosso toscano i.g.t.
<b>VINE VARIETY</b>	sangiovese
<b>ALTITUDE OF VINEYARDS</b>	250-280 meters above sea level
<b>TRAINING SYSTEM</b>	Spur cordon
<b>HARVEST</b>	handpicked
<b>FERMENTATION</b>	in steel at controlled temperature with maceration of 15 days
<b>MATURATION</b>	in steel vats
<b>AGING</b>	3 months in bottle
<b>ALCOHOL</b>	13,00 %
<b>SERVING TEMPERATURE</b>	18°/20°

### TASTING NOTES

<b>VISUAL ASPECT</b>	bright ruby red
<b>FLAVOUR</b>	intense and vinous aroma with hints of berries
<b>TASTE</b>	harmonious, full, slightly flavor tannic and well structured
<b>COMBINATION WITH FOOD</b>	land appetizers, cold cuts and fresh cheeses





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*Ariceaube*

## CHIANTI SINFONIA D.O.C.G.

### TECHNICAL NOTES

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

### TASTING NOTES

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





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## CHIANTI BOSCACCIO D.O.C.G.

### TECHNICAL NOTES

<b>TPOLOGY</b>	chianti d.o.c.g.
<b>VINE VARIETY</b>	sangiovese
<b>ALTITUDE OF VINEYARDS</b>	250-280 meters above sea level
<b>TRAINING SYSTEM</b>	spur cordon
<b>HARVEST</b>	hand picked and selected
<b>FERMENTATION</b>	in steel at controlled temperature with maceration for 15-20 days
<b>MATURATION</b>	In steel vats
<b>AGING</b>	4 months in bottle
<b>ALCOHOL</b>	13,50 %
<b>SERVING TEMPERATURE</b>	18°

### TASTING NOTES

<b>VISUAL ASPECT</b>	bright ruby red
<b>FLAVOUR</b>	Intense, with aromas of red berried fruits
<b>TASTE</b>	persistent, soft and full-bodied
<b>COMBINATION WITH FOOD</b>	ground first courses, grilled and roasted of meat





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## CHIANTI MONTESPERTOLI D.O.C.G.

### TECHNICAL NOTES

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

### TASTING NOTES

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





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## CHIANTI MONTESPERTOLI RISERVA D.O.C.G.

### TECHNICAL NOTES

<b>TPOLOGY</b>	chianti montespertoli riserva d.o.c.g.
<b>VINE VARIETY</b>	sangiovese 90% merlot 5% cabernet 5%
<b>ALTITUDE OF VINEYARDS</b>	250-280 meters above sea level
<b>TRAINING SYSTEM</b>	spur cordon
<b>HARVEST</b>	hand picked and selected
<b>FERMENTATION</b>	in steel at controlled temperature with maceration for 20 days
<b>MATURATION</b>	12 months in oak barrels
<b>AGING</b>	4/6 months in bottle
<b>ALCOHOL</b>	13,50 %
<b>SERVING TEMPERATURE</b>	18°/20°

### TASTING NOTES

<b>VISUAL ASPECT</b>	bright ruby red
<b>FLAVOUR</b>	Of important olfactory impact with hints of berries, with a spicy background
<b>TASTE</b>	harmonious and balanced, with tannic texture that helps to give structure to wine
<b>COMBINATION WITH FOOD</b>	first courses with long cooking sauces Chianti stew





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*Pincescuba*

## SAN LORENZO I.G.T.

### TECHNICAL NOTES

<b>TPOLOGY</b>	rosso toscano i.g.t.
<b>VINE VARIETY</b>	sangiovese
<b>ALTITUDE OF VINEYARDS</b>	250-280 meters above sea level
<b>TRAINING SYSTEM</b>	spur cordon
<b>HARVEST</b>	hand picked and selected
<b>FERMENTATION</b>	in steel at controlled temperature With maceration for 20 days
<b>MATURATION</b>	12 months in oak barrels
<b>AGING</b>	4/6 months in bottle
<b>ALCOHOL</b>	14,0 %
<b>SERVING TEMPERATURE</b>	18°/20°

### TASTING NOTES

<b>VISUAL ASPECT</b>	bright ruby red
<b>FLAVOUR</b>	intense and vinous aroma with hints black cherry, berries, spices
<b>TASTE</b>	sangiovese of nice structure, with a tannin very present, with fine taste-olfactory balance
<b>COMBINATION WITH FOOD</b>	peposo dell'Impruneta, aged cheeses





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*Piccola*

## PASSIONE I.G.T.

### TECHNICAL NOTES

<b>TPOLOGY</b>	rosso toscano i.g.t.
<b>VINE VARIETY</b>	syrah
<b>ALTITUDE OF VINEYARDS</b>	250-280 meters above sea level
<b>TRAINING SYSTEM</b>	spur cordon
<b>HARVEST</b>	hand picked and selected
<b>FERMENTATION</b>	in steel at controlled temperature with maceration for 20 days
<b>MATURATION</b>	in steel vats
<b>AGING</b>	4/6 months in bottle
<b>ALCOHOL</b>	14,00 %
<b>SERVING TEMPERATURE</b>	18°/20°

### TASTING NOTES

<b>VISUAL ASPECT</b>	bright ruby red
<b>FLAVOUR</b>	pleasant fruity and floral notes, they leave space in succession to the spicy hints, typical of syrah
<b>TASTE</b>	warm, full, harmonious flavor
<b>COMBINATION WITH FOOD</b>	fillet with green pepper, half-mature cheeses





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*Pincesano*

## SOGNO I.G.T.

### TECHNICAL NOTES

<b>TPOLOGY</b>	rosso toscano i.g.t.
<b>VINE VARIETY</b>	merlot
<b>ALTITUDE OF VINEYARDS</b>	250-280 meters above sea level
<b>TRAINING SYSTEM</b>	spur cordon
<b>HARVEST</b>	hand picked and selected
<b>FERMENTATION</b>	in steel at controlled temperature with maceration for 20 days
<b>MATURATION</b>	in steel vats
<b>AGING</b>	6 months in bottle
<b>ALCOHOL</b>	14,00 %
<b>SERVING TEMPERATURE</b>	18°/20°

### TASTING NOTES

<b>VISUAL ASPECT</b>	bright ruby red
<b>FLAVOUR</b>	aromas of red fruit, leave area for vegetal notes and spices
<b>TASTE</b>	soft, harmonious, good wine structure
<b>COMBINATION WITH FOOD</b>	risotto with meat sauces, mixed boiled me





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*Pincesau*

## MORIANO ROSSO I.G.T.

### TECHNICAL NOTES

<b>TPOLOGY</b>	rosso toscano i.g.t.
<b>VINE VARIETY</b>	sangiovese, merlot
<b>ALTITUDE OF VINEYARDS</b>	250-280 meters above sea level
<b>TRAINING SYSTEM</b>	spur cordon
<b>HARVEST</b>	hand picked and selected
<b>FERMENTATION</b>	in steel at controlled temperature with maceration for 20 days
<b>MATURATION</b>	12 months in tonneaux
<b>AGING</b>	4/6 months in bottle
<b>ALCOHOL</b>	14,00 %
<b>SERVING TEMPERATURE</b>	18°/20°

### TASTING NOTES

<b>VISUAL ASPECT</b>	bright ruby red
<b>FLAVOUR</b>	the nose is very intense, with a good olfactory complexity
<b>TASTE</b>	wine of character with a fine texture tannic that counterbalances soft components well present in wine
<b>COMBINATION WITH FOOD</b>	meat, braised meats, aged cheeses





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## PENSIERO I.G.T.

### TECHNICAL NOTES

<b>TPOLOGY</b>	rosso toscano i.g.t.
<b>VINE VARIETY</b>	sangiovese, cabernet sauvignon, merlot
<b>ALTITUDE OF VINEYARDS</b>	250-280 meters above sea level
<b>TRAINING SYSTEM</b>	spur cordon
<b>HARVEST</b>	hand picked and selected
<b>FERMENTATION</b>	in steel at controlled temperature with maceration for 15-20 days
<b>MATURATION</b>	12 months in oak barrels
<b>AGING</b>	6 months in bottle
<b>ALCOHOL</b>	14,00 %
<b>SERVING TEMPERATURE</b>	18°

### TASTING NOTES

<b>VISUAL ASPECT</b>	intense and deep ruby red
<b>FLAVOUR</b>	complex wine, with notes of berry fruit red and spicy hints
<b>TASTE</b>	warm and enveloping, balanced and harmonious
<b>COMBINATION WITH FOOD</b>	selection of aged cheeses





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*Pincescuba*

## TUFESCO I.G.T.

### TECHNICAL NOTES

<b>TPOLOGY</b>	rosso toscano i.g.t.
<b>VINE VARIETY</b>	cabernet sauvignon
<b>ALTITUDE OF VINEYARDS</b>	250-280 meters above sea level
<b>TRAINING SYSTEM</b>	spur cordon
<b>HARVEST</b>	hand picked and selected
<b>FERMENTATION</b>	in steel at controlled temperature with maceration for 20 days
<b>MATURATION</b>	12 months in oak barrels
<b>AGING</b>	12 months in bottle
<b>ALCOHOL</b>	14,50 %
<b>SERVING TEMPERATURE</b>	18°/20°

### TASTING NOTES

<b>VISUAL ASPECT</b>	intense ruby red
<b>FLAVOUR</b>	intense and elegant with hints of wood, in harmony with the fruity and floral notes, spicy, which make the wine olfactory very complex
<b>TASTE</b>	harmonious, full, slightly flavor tannic and well structured
<b>COMBINATION WITH FOOD</b>	meditation wine





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*Ariceau*

## DANTE 750° limited edition n. 750 bottles

### TECHNICAL NOTES

<b>TYOLOGY</b>	rosso toscano i.g.t.
<b>VINE VARIETY</b>	san giovese, cabernet sauvignon, merlot
<b>ALTITUDE OF VINEYARDS</b>	250-280 meters above sea level
<b>TRAINING SYSTEM</b>	spur cordon
<b>HARVEST</b>	hand picked and selected
<b>FERMENTATION</b>	in steel at controlled temperature with maceration for 15-20 days
<b>MATURATION</b>	12 months in oak barrels
<b>AGING</b>	12 months in the bottle
<b>ALCOHOL</b>	14,00 %
<b>SERVING TEMPERATURE</b>	18°

### NOTE DEGUSTATIVE

<b>VISUAL ASPECT</b>	intense and deep ruby red
<b>FLAVOUR</b>	complex wine, with notes of berry fruit red and spicy hints
<b>TASTE</b>	warm and enveloping, balanced and harmonious
<b>COMBINATION WITH FOOD</b>	selection of aged cheeses





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*Piiceau*

## MY WINE

### TECHNICAL NOTES

#### WHITE WINE

**vine variety** trebbiano toscano and malvasia del Chianti  
**fermentation** in steel at temperature controlled with 15-20 days maceration  
**aging** in steel vats  
**bottle aging** 2 months in bottle  
**alcohol** 12,5%

#### TOSCANO I.G.T.

**vine variety** sangiovese  
**fermentation** in steel at temperature controlled with 15-20 days maceration  
**aging** in steel vats  
**bottle aging** 3 months in bottle  
**alcohol** 13,0%

#### CHIANTI D.O.C.G.

**vine variety** sangiovese  
**fermentation** in steel at temperature controlled with 15-20 days maceration  
**aging** in steel vats  
**bottle aging** 4 months in bottle  
**alcohol** 13,0%

#### PENSIERO I.G.T.

**vine variety** san giovese, cabernet sauvignon, merlot  
**fermentation** in steel at temperature controlled with 15-20 days maceration  
**aging** 12 months in oak barrels  
**bottle aging** 6 months in the bottle  
**alcohol** 14,0%





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## MY WINE CHIANTI ORIZZONTE D.O.C.G.

### TECHNICAL NOTES

#### CHIANTI D.O.C.G.

vine variety	sangiovese
fermentation	in steel at temperature controlled with 15-20 days maceration
maturation	in steel vats
bottle aging	4 months in bottle
alcohol	13,0%





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*Pireaux*

## OLIVE OIL EXTRA VERGINE bottle

### TECHNICAL NOTES

<b>VARIETY OF OLIVES</b>	frantoio, leccino, moraiolo
<b>PRODUCTION AREA</b>	Montespertoli, from 250 to 280 meters a.s. l.
<b>HARVEST METHOD</b>	the collection is carried out in the first ten days of November by browsing by hand, the olives are preserved in crates until pressing
<b>MILLING</b>	within 24 hours after harvest, continuous cycle extraction a low temperature
<b>STORAGE</b>	stainless steel drums at constant temperature

### TASTING NOTES

<b>VISUAL ASPECT</b>	green
<b>FLAVOUR</b>	clean olive, with herbaceous scent
<b>TASTE</b>	warm and enveloping, balanced and harmonious
<b>COMBINATION WITH FOOD</b>	Sensations of fruity, green, bitter and slightly tingling





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*Ariceaube*

## OLIVE OIL EXTRA VERGINE tin

### TECHNICAL NOTES

<b>VARIETY OF OLIVES</b>	frantoio, leccino, moraiolo
<b>PRODUCTION AREA</b>	Montespertoli, from 250 to 280 meters a.s.l.
<b>HARVEST METHOD</b>	the collection is carried out in the first ten days of November by browsing by hand, the olives are preserved in crates until pressing
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### TASTING NOTES

<b>VISUAL ASPECT</b>	green
<b>FLAVOUR</b>	clean olive, with herbaceous scent
<b>TASTE</b>	warm and enveloping, balanced and harmonious
<b>COMBINATION WITH FOOD</b>	Sensations of fruity, green, bitter and slightly tingling





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*Piancabla*

## GRAPPA DEL CHIANTI

### TECHNICAL NOTES

<b>TPOLOGY</b>	grappa del chianti
<b>VINE VARIETY</b>	sangiovese
<b>PRODUCTION AREA</b>	Montespertoli from 250-280 meters s.l.m.
<b>PRODUCTION METHOD</b>	traditional steam distillation by discontinuous alembic still
<b>AGING</b>	in stainless steel containers
<b>ALCOHOL</b>	43%

### TASTING NOTES

<b>VISUAL ASPECT</b>	Crystalline in transparency and tonality of color
<b>FLAVOUR</b>	Fragrant and persistent
<b>TASTE</b>	Warm and persuasive





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*Panconesi*

## INCANTO

### TECHNICAL NOTES

<b>TYOLOGY</b>	liqueur wine
<b>VINE VARIETY</b>	merlot
<b>PRODUCTION AREA</b>	Montespertoli
<b>FERMENTATION</b>	in steel at controlled temperature with maceration for 15-20 days
<b>PRODUCTION METHOD</b>	the cherries are macerated in the wine and only after a barrel aging happens the addition of alcohol, Brandy, sugar and spices
<b>ALCOHOL</b>	27,00 %
<b>SERVING TEMPERATURE</b>	16°

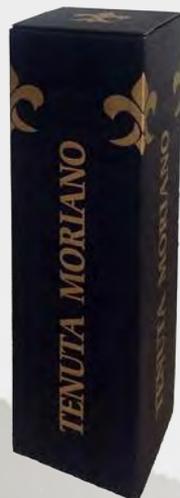
### TASTING NOTES

<b>VISUAL ASPECT</b>	deep ruby red with light garnet reflections
<b>FLAVOUR</b>	intense aromas of black cherry and hints spices that bind delicately to organoleptic characteristics of merlot
<b>TASTE</b>	Delicate and soft, with a rich finish persistent
<b>COMBINATION WITH FOOD</b>	Chocolate sweets, sacher torte



TENUTA MORIANO

PACKAGING





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+39 (0)571 657631  
Fax +39 (0)571 658173



[info@tenutemoriano.it](mailto:info@tenutemoriano.it)



+39 3341558798



**TENUTA MORIANO**

Via Colle di San Lorenzo, 7  
50025 MONTESPERTOLI -FIRENZE-