



## Morandone

It's a meditation wine, perfect to conclude a dinner with friends or to relax next to the fireplace. Be careful and avoid it with dark chocolate: it can be addictive

Grapes: Corvina, Sangiovese and Cabernet

Quality: red meditation wine.

Colour: deep ruby, with garnet-red reflections.

Fragrance: intense yet elegant, with hints of ripe red fruit, jammy, with nuts notes

Flavour: full-bodied, enveloping and harmonious

Serving temperature: 18 - 20°. Ideal pairing with mature cheese or dark chocolate.

Vine training system: Trentino pergola / Guyot

Average grape yields: 9 tons/ Ha (before drying of grapes)

Wine-making: drying of grapes on shallow trays for 80 - 90 days, 30 days fermentation with skin-contact maceration at controlled temperature.

Aging: I year in oak barrel followed by bottle aging of 6 months.

Alcohol: 15% Vol.

Total acidity: 5,5 g/lt