



Morandone

Grapes: Corvina, Cabernet and Sangiovese.

Quality: red meditation wine.

Colour: deep ruby, with garnet-red reflections.

Fragrance: intense yet elegant, with hints of ripe soft fruit, jammy, with almondy and lightly herby notes.

Flavour: full-bodied, mouth filling and velvety.

Serving temperature: 18 - 20°, ideal pairing with mature cheese.

Vine training system: Trentino pergola / Guyot

Average grape yields: 3 tons/ Ha

Wine-making: drying of grapes on shallow trays for 80 - 90 days, destemming, 30 days fermentation with skin-contact maceration at 15° temperature.

Aging: 1 year in oak casks followed by bottle aging for 6 months.

Alcohol: 15% Vol.

Total acidity: 5,5 g/l