

Azienda Agricola La Greggia

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MORAİE IGT - Tuscan Red Wine

Grape variety: 100% Merlot

Colour: very intense ruby red, purplish

Fragrances: important olfactory concentration, notes of jam,

spices and vanilla

Taste: thick and elegant gustatory texture, sweet tannins with a long

lingering finish

Pairings: cold cuts, Tuscan soups and Tuscan seafood stew and game

Characteristics of production area

Total vineyard area: 7 Ha

Elevation: 100/120 meters above sea level. Vineyard exposure: South/South-West Soil type: Clay-Limestone rich in skeleton Density of planting: 6.000 vines/ ha

Cultivation system: Spurred Cordon and Guyot systems

Yield/ha: 50 q grapes

Winemaking and refining

Grape harvest season: end September Grape harvesting operations: manually Wine fermenting containers: in steel Fermentation temperature: 26° C Fermentation period: 15 days

Malolactic fermentation: natural in the period from November to

December

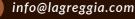
Passage in French oak barrels

Refining in bottle



www.lagreggia.com

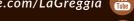






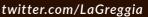
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