

La Greggia

Azienda Agricola La Greggia

Via di Pozzo, 190 • Loc. Tizzana
51039 Quarrata (PT) • Italy

Phone & Fax: +39 0573 744.535

MORAIE

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



info@lagreggia.com



www.facebook.com/lagreggia

www.youtube.com/LaGreggia



twitter.com/LaGreggia



www.flickr.com/photos/lagreggia

