La Greggia

MORAIE

Toscana IGT Red Wine · 100% Merlot



Moraie is made exclusively from Merlot grapes. Deep ruby red in colour, it reveals aromas ranging from ripe fruit to spices, vanilla and cocoa.

Colour: very deep ruby red with purple highlights

Nose: concentrated aromas of fruit preserves, spices and vanilla

Palate: dense and elegant, with supple, sweetly rounded tannins and a long, persistent finish

Food pairings: cured meats, Tuscan soups, cacciucco (Tuscan seafood stew) and game

VINEYARD CHARACTERISTICS

Altitude: 100–120 m above sea level

Aspect: south to southwest

Soil: clay-limestone soil with a high stone content

Training systems: spur-pruned cordon and Guyot

VINIFICATION AND AGEING

Harvest period: late August - early September

Harvesting: by hand

Fermentation vessels: stainless steel tanks

Fermentation temperature: 26°C

Fermentation duration: 15 days

Malolactic fermentation: spontaneous, between November and December

Ageing: 6 months in French oak barriques, followed by 3 months in bottle

AZIENDA AGRICOLA LA GREGGIA

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