

# MORAIA

SUPERTUSCAN



The name Moraia originates from the name given to our farm where mulberry trees grew and whose leaves were used to feed silkworms. A fertile land that the locals used to call "il Filetto". A superb supertuscan born from a blend of Tuscan and French grapes.

## Classification

I.G.T. Toscana Rosso  
Made with organic grapes

## Year of planting

2002-2003

## Grape variety

50% Cabernet Sauvignon,  
30% Sangiovese, 20% Merlot

## Grape yield per hectare

50 ql/ha

## Exposure

South / South West

## Training system

spurred cordon

## Vinification

meticulous hand-sorting of the grapes first in the vineyard and then in the cellar. Destemming and soft crushing of the grapes. Alcoholic fermentation is carried out by native yeasts. Pressing is carried out frequently for optimal fermentation and extraction from the marc. Cold racking of the wine by natural decantation.

## Ageing in barrel

12 months in Tonneaux

## Ageing in bottle

minimum 18 months

## Drinkability

up to 10 years

## Organoleptic examination

ruby red in colour. Ample and persistent aromas with hints of blackberry and red cherry when young, turning to ripe plum and cherry with ageing, with spicy and vanilla notes characteristic of oak. Soft taste with fine mouthfeel, savoury and with elegant and silky tannins.

## Serving temperature

16-18° C

## Format

750 ml  
1,5 lt  
3 lt

## Alcohol content

13,5%VOL

## Food pairings

Classic rich table wine, both with first courses with red and dark sauces and with second courses of roast meat, game and mature cheeses.

## Certifications

Organic, Biodynamic from 2020, Demeter certification, ViNnatur members.

