

CASA DI TERRA

MORECCINO

A wine that combines the typical varieties of Bolgheri in a balanced blend.

Moreccino is a modern wine that was born with the idea of expressing the balance and pleasantness that distinguish the Bolgheri area
A pleasant wine to be enjoyed in excellent company



VITICULTURE

Grape varieties: Merlot -Cabernet Sauvignon-Cabernet Franc

Denomination: Typical Geographical Indication

Location: Bolgheri-Vigneti Via Bolgherese

Exposure: East - West

Vineyard age: 2002-2013

Soil type: Sandy-clay or clay
with presence of pebbles

Training system: Spur
cordon pruning or guyot

Plant density: 6.500 plants/Ha

Yield: 85 q.li/hectare

WINE MAKING AND AGEING

Fermentation: 20 day-fermentation in stainless steel tanks at 26/28° with natural yeasts. Malolactic fermentation takes place naturally during ageing

Ageing: Aged in French oak barriques of third and fourth passage and 6 months more in bottle for ageing

TASTING NOTES

Red fruits and spicy notes make the aromatic spectrum very intriguing. The delicate tannin contributes with a touch of acidity to make Moreccino an intense, rich and at the same time unexpectedly easy to drink wine

FOOD E WINE PAIRING

Appetizer, Tuscan dish with ham and cheese, Italian ragù pasta, grilled meat