

FATTORIA
CASA DI TERRA

MORECCIO - BOLGHERI ROSSO

Moreccio is the first wine produced by Casa di Terra, representing the typical grape varieties of Bolgheri. This modern wine is able to deliver the typical delightfulness of the coast wines. Moreccio drinks perfectly with typical Tuscan dishes but it is a wine for everyday enjoyment, too



VITICULTURE

Grape varieties: Cabernet Sauvignon - Merlot – Syrah

Location: Bolgheri

Exposure: South - South West

Vineyard age: 2002 - 2010

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

Training system: VSP with spur cordon pruning or guyot

Plant density: 5600plant/ha

Yield: not more than 8.000 kg plant/ha

WINE MAKING AND AGEING

Fermentation: 20 day–fermentation in stainless steel tanks with controlled temperature of 25°C with natural yeasts. Malolactic fermentation takes place naturally during ageing

Wine ageing: ageing in wooden barrels and and 6 months more in bottle for ageing

This wine is bottled without any previous fining or filtration to preserve all its integrity

TASTING NOTES

On the palate this wine definitely screams red fruits, vanilla and spices. Moreccio is smooth and the silky tannins contribute with a gentle acidity to make Moreccio an intense and un unexpectedly easy drinking wine

FOOD E WINE PAIRING

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