

FATTORIA CASA DI TERRA

MORECCIO - BOLGHERI DOC

Moreccio with his modern style is able to deliver all the delightfulness of the wines from the Tuscan coast. It was the first wine born in Casa di Terra and always has a blend of international grapes typical of Bolgheri. A perfect match for the tasty recipes of the Tuscan tradition and also enjoyable by the glass.



VITICULTURE

Grape varieties: 50% Cabernet Sauvignon - 40% Merlot – 10% Syrah

Location: Bolgheri

Exposure: East - West

Vineyard age: 2002 - 2013

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

Training system: VSP with spur cordon pruning or guyot

Plant density: 6.500 or 5500 plant/ha

Yield: 8.500 kg per hectar

WINE MAKING AND AGEING

Fermentation: spontaneous with indigenous yeast in stainless steel vats at 26/28°C for 20 days, malolactic fermentation happens naturally during ageing.

Wine ageing: at least 6 months in French oak barriques of third and fourth step and at least 6 months of bottle ageing.

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

TASTING NOTES

Red fruit, vanilla and spices make the aroma interesting, smooth and silky tannins contribute together with a gentle acidity to make Moreccio an intense, rich but unexpectedly easy drinking wine.

FOOD & WINE PAIRING

Perfect with appetizer, assortment of cured meats, italian pasta with ragout, mixed meat grill.

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