

LA MOZZA

CILIEGIOLO DOC MAREMMA TOSCANA



VARIETY

100% Ciliegiole

CHARACTERISTICS OF THE PRODUCTION ZONE

AREA: Montiano, Magliano in Toscana - Grosseto (TOSCANA)

ALTITUDE: 300 m s.l.m.

SOIL TYPE: medium texture, rich in sandstone and limestone schists

VINE DENSITY: 6'060 vines/HA

VINE AGE: 16 y.o. vines

YIELD PER HECTARE: 7 ton/HA

VINIFICATION: The grapes are well ripened and selected in the vineyard, harvested by hand in crates in the coolest hours of the day, crushed and destemmed and carried into temperature-controlled stainless steel fermentation tanks. After the start of fermentation, the temperature is gradually raised, up to a maximum of 28 ° C towards the end of the fermentation process. The maceration on the skins is managed with daily short pumping over and déléstage operations and lasts about 15 days. After racking, the wine undergoes malolactic fermentation in stainless steel tanks, then it remains to refine in the same tanks on the fine lees for about 10 months. The operations of decanting, stabilization and bottling follow, which is carried out in the summer following the harvest.

ANALYTICAL DATA

Alcohol: 13,5 % vol.

TASTING NOTES

The color is deep ruby red, intense and brilliant with violet reflections; typically Mediterranean scent, warm and richly fruity, with notes of small black berries, thyme, nepetella and pink pepper. The long, consistent and silky tannins, well balanced by fullness and acidity, give it immediate drinkability, together with a long perspective of evolution in the bottle. Ideal with first courses based on pasta, traditional Maremma appetizers and roasted meats (including red ones).