



POGGIO DEL MORO

RASEA

TOSCANA SANGIOVESE IGT



"Poggio del Moro is located in the middle of Tuscany, the heaven of smoky slopes, to the south of Montepulciano, in the neighborhood of old Chianciano. Our estate has been created with love and passion during the last ten years with the help of a professional, young and passionate team from all over the world."

VINEYARD LOCATION	Tuscany, Colli Senesi
ELEVATION	335 meters above sea level
SOIL TYPE	Sand (79%), clay (15%) and light loam (6%)
FARMING PRACTICES	CERTIFIED ORGANIC
AVERAGE VINE AGE	20 Years
CASE PRODUCTION	6,000 bottles
YIELD	40 HL per hectare
TRELLIS SYSTEM	Double Guyot
VARIETAL/BLEND	Sangiovese 100%
FILTRATION METHOD	Silicone
MACERATION AND FERMENTATION	15/18 days at a controlled temperature of 28 ° C. Frequent pumping over must, gentle pressing, then further aging in small oak barrels for 12-18 months
AGING CONTAINER AND AGING TIMES	A further 6 months of aging in stainless steel barrels, then another 24 months in the bottle
ALCOHOL BY VOLUME	14.5%



WINEMAKER
Tatiana

REGION/SUBREGION
Tuscany,
Colli Senesi

