



POGGIO DEL MORO

CHIANTI COLLI SENESI

RISERVA DOP



"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	335-365 meters above sea level
SOIL TYPE	Sand (79%), clay (15%) and light loam (6%)
FARMING PRACTICES	CERTIFIED ORGANIC
AVERAGE VINE AGE	10-20 Years
CASE PRODUCTION	12,000 bottles
YIELD	45 HL per hectare
TRELLIS SYSTEM	Double Guyot
VARIETAL/BLEND	Sangiovese (90%), Syrah (10%)
FILTRATION METHOD	Silicone
MACERATION AND FERMENTATION	12 days at a controlled temperature of 25 ° C. Frequent pumping over must, gentle pressing, then further aging in small oak barrels for 12 months
AGING CONTAINER AND AGING TIMES	A further 6 months of aging in stainless steel barrels, then another 12 months in the bottle
ALCOHOL BY VOLUME	13.5%



WINEMAKER
Tatiana

REGION/SUBREGION
Tuscany,
Colli Senesi

