



POGGIO DEL MORO

PET NAT

BIANCO FRIZZANTE IGP



"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	290-300 meters above sea level
SOIL TYPE	Sand (68%), clay (25%) and light loam (7%)
FARMING PRACTICES	CERTIFIED ORGANIC
AVERAGE VINE AGE	11 Years
CASE PRODUCTION	5,000 bottles
YIELD	55 HI/Ha
TRELLIS SYSTEM	Double Guyot
VARIETAL/BLEND	Equal parts Trebbiano, Grechetto, Malvasia
FILTRATION METHOD	None
MACERATION AND FERMENTATION	In press maceratin until the desired color is achieved. Fermentation for 30-35 days, then cooled down naturally in underground winery.
WINE PRODUCTION	Natural Ancestral White Wine Method
ALCOHOL BY VOLUME	12.5%



WINEMAKER
Tatiana

REGION/SUBREGION
Tuscany,
Colli Senesi

