



POGGIO DEL MORO

NU CHIANTI

DOCG



"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	30,000 bottles
YIELD	56 HL per hectare
TRELLIS SYSTEM	Double Guyot
VARIETAL/BLEND	Sangiovese 100%
FILTRATION METHOD	Silicone
MACERATION AND FERMENTATION	Skin contact for 7 days with controlled temperature of 25° -28° C. After gentle pressing, 30% refines in steel tanks, and 70% in old oak barrels
AGING CONTAINER	6 months in stainless steel & 3 months in bottle
AGING TIMES	9 months
ALCOHOL BY VOLUME	12%



WINEMAKER
Tatiana

REGION/SUBREGION
Tuscany,
Colli Senesi

