



## Type: Red Wine MORANNA

**Name:**

Rosso Toscano I.G.T.  
"MORANNA"

**Vine variety:**

Sangiovese 85%, Merlot 15%

**Location:**

Toscana-Montespertoli (FI)

**Soil:**

pleistocenic sands and clay  
with sea fossils

**Wine-making process:**

hand picked, gentle pressing  
of the grapes

**Fermentation:**

20-25 days. Delestage

**Aging:**

aged in French oak barrique

Allier for 12 months, then it  
stays 6 months in bottle

**Nose:**

intense and persistent, with  
spices and red fruits

**Alcohol content:**

14% vol.

**Description:**

warm, good structure and tasty

**Color:**

ruby red

**Suggestions:**

red meat, game and  
seasoned cheese

**To be served:**

18° C

**NOTES**

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**Area:** Fezzana

**In this area  
we also produce:**

Sangiovese

