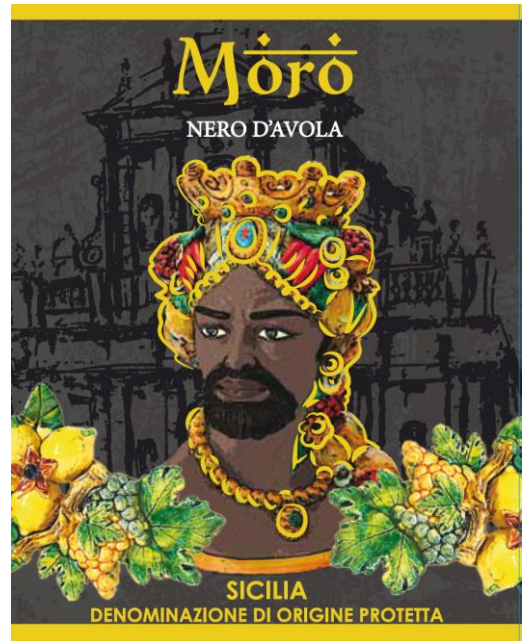




MORO



TECHNICAL SHEET

Appellation:	Sicilia – Denominazione di Origine Protetta (DOP)
Production Area:	North-Eastern Sicily
Type of Soil:	Medium-textured. Rich in nutritive elements (potassium, magnesium, calcium, iron, zinc)
Grape Varieties:	Nero d'Avola
Blend of Grapes:	Nero d'Avola 100 %
Training System:	Cordon spur pruning, with wooden stakes and stainless steel wires
Vines per Hectare:	About 3.500 vines per hectare
Yield per Hectare:	About 70 Quintals
Yield per Vine:	About 2 Kg
Vinification:	The grapes are vinified in stainless steel vats and macerated with their skins for 10 days at a temperature of 26-30°C.
Aging:	After malolactic fermentation, the wine matures for about 6 months in stainless steel tanks then 3 months in barriques. Bottle refining for at least 2 more months follows.

ANALYTICAL DATA

Alcoholic Content:	13,5 %
Total Acidity:	5,2
Residual Sugars:	< 1 g/l

ORGANOLEPTIC FEATURES

Color:	Deep, impenetrable ruby red with intense shades of purple
Bouquet:	Nose: concentrated and well defined nuances of Marasca cherries, fruits of the forest, rhubarb, cloves, aromatic herbs and plums, alternating and intertwining with appealing scents of liquorice, ink and tobacco leaves. Palate: smooth, soft and caressing, it displays great personality with a strong Mediterranean nature, combining with admirable harmony a strong and exuberant structure, extraordinary vivacity of flavour and velvety smooth tannins of rare nobility.
Serving Temperature:	16-18° C
Suggested Glass Type:	Balloon
Serving Suggestions:	Baked pasta with meat sauce, roasts and stews, aged cheeses. Sicilian specialty: Pasta alla Norma
Aging Potential:	5 years