

MORO DE MARAN

Denomination: IGP VENEZIA GIULIA

Vines: 100% Refosco dal Peduncolo Rosso

Vain training method: Guyot

Plant density: 3700 plants per hectare

Type of soil: Clay

Average yield per hectare: 60 quintals

Graoe harvest: Fourth week of September

Vinification Methods: Brief maceration on the skins until the cap forms (“alzata di cappello”), destemming, soft pressing and maceration on the skins (15 to 18 days).

Finally, the grapes are pressed slowly using a traditional hydraulic press.

Description: One of our best-structured wines, “Moro” is aged in oak barrels for two years. Produced from Refosco dal Peduncolo Rosso grapes – which thrive on clay soils – it is an intense and complex wine, characterised by an elegant deep red colour, strong toasty notes and aromas of ripe fruit, as well as by silky and persistent tannins, making it pleasantly strong and persistently fresh. The ideal pairing for grilled meat or game and particularly fatty fish.

Ageing: 6 months in concrete barrels, 24 months in oak barrels

Service temperature: 18 – 20 °C

Capacity: 1500 ml