

MORANDI

TOSCANA



Golden grapes kissed by the light of the sunset, a continuous wind on the hill caresses them giving them scents and sensations.

Denomination :

TUSCAN WHITE typical geographical indication

Variety :

Malvasia del Chianti 50%
Trebiano 50%

Certifications :

ORGANIC with Soil and Health

Vineyards :

Altitude 260 masl
Training system Low Guyot
Density 5,000 vines/ha

The youngest of our vineyards, here we have a high density to push the quality level up, the plants are grown close to the ground, this favors optimal maturity for the grapes

Harvest :

Manual selection only, collected in crates.

Vinification :

The grape must spends a short period in maceration with the skins. Period that varies from year to year based on the characteristics of the vintage. Softly pressed, fermentation begins at low temperatures to preserve and evolve the aromas.

Ageing :

It rests in a terracotta amphora for a year to enhance its main characteristic, a pleasant minerality given by the soil.

First vintage :

2020

Bottles produced :

1,500 bottles a year

Review :

Vintage 2020 | 91/100 James Suckling

Vintage 2023 | 90/100 James Suckling

Ripe, spicy orchard fruit and a touch of honey on the nose. Medium-bodied with a tight, savory palate and a touch of salty citrus on the finish. Trebbiano and malvasia. Made in amphora. Drink now.

