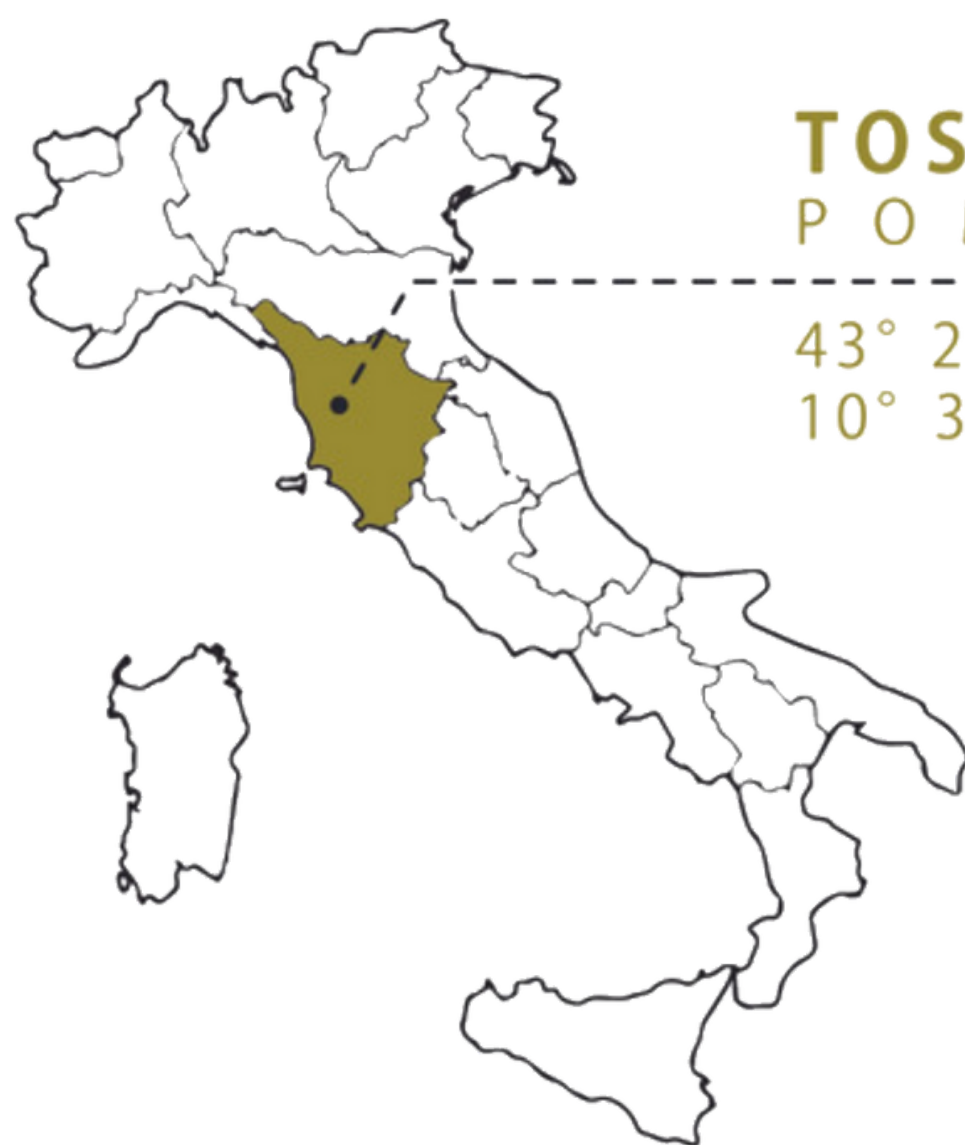


GIANNI MOSCARDINI



TOSCANA
P O M A I A
43° 26' 16" N
10° 33' 43" E

foundation year 2008

territory extension 13 ha



Vines:

Sangiovese, Merlot, Cilieggiolo,
Cabernet Franc, Teroldego,
Fiano, Vermentino, Verdicchio.



Agronomist: Gianni Moscardini

Enologist: Emiliano Falsini

Gianni Moscardini

is located in the northern
maremma, about 30 km
north of Bolgheri.

The lands are located on a
plateau not distant from the
town of Pomaia.

There, where nature has
created a mosaic of lands of
different composition,
vineyards were planted with
the will to produce wines that
express the potentials of the
single varieties and the
exclusive terroir.

It is on this plateau, placed at about 180 m altitude that slowly degrades towards south-west, that all the fundamental components to give origin to elegant, structured and quality wines are found. The soil varies from pure calcareous of sedimentary nature and marine origin, to stone and arid of magmatic-volcanic origin, encountering zones with sedimentary nature of deep sea clay. The climate, where the sun, the light and the continuous breezes give health to the grapes and the thermal excursions give scents and slow maturation.

ARTUME IGT Toscana



GRAPES

Fiano di Avellino 85%, Vermentino 15%

VINIFICATION

The grapes come from specific rows of the Campo al Pino plot whose vines grow on soils of magmatic-volcanic origin. The varieties are vinified separately. The fermentation takes place in oak barriques with selected yeasts and the refinement, again in barrique and on the fine lees, lasts 10 months.

MATURATION

10 months in oak, 8 months in bottle

TASTING NOTES

A straw yellow wine with golden reflections, with notes of white fruit, vanilla and spices. on the palate it is a broad, fresh wine, with sapid and mineral features. subtle notes of flint and hydrocarbon characterize a strong varietal expressiveness given by Fiano.