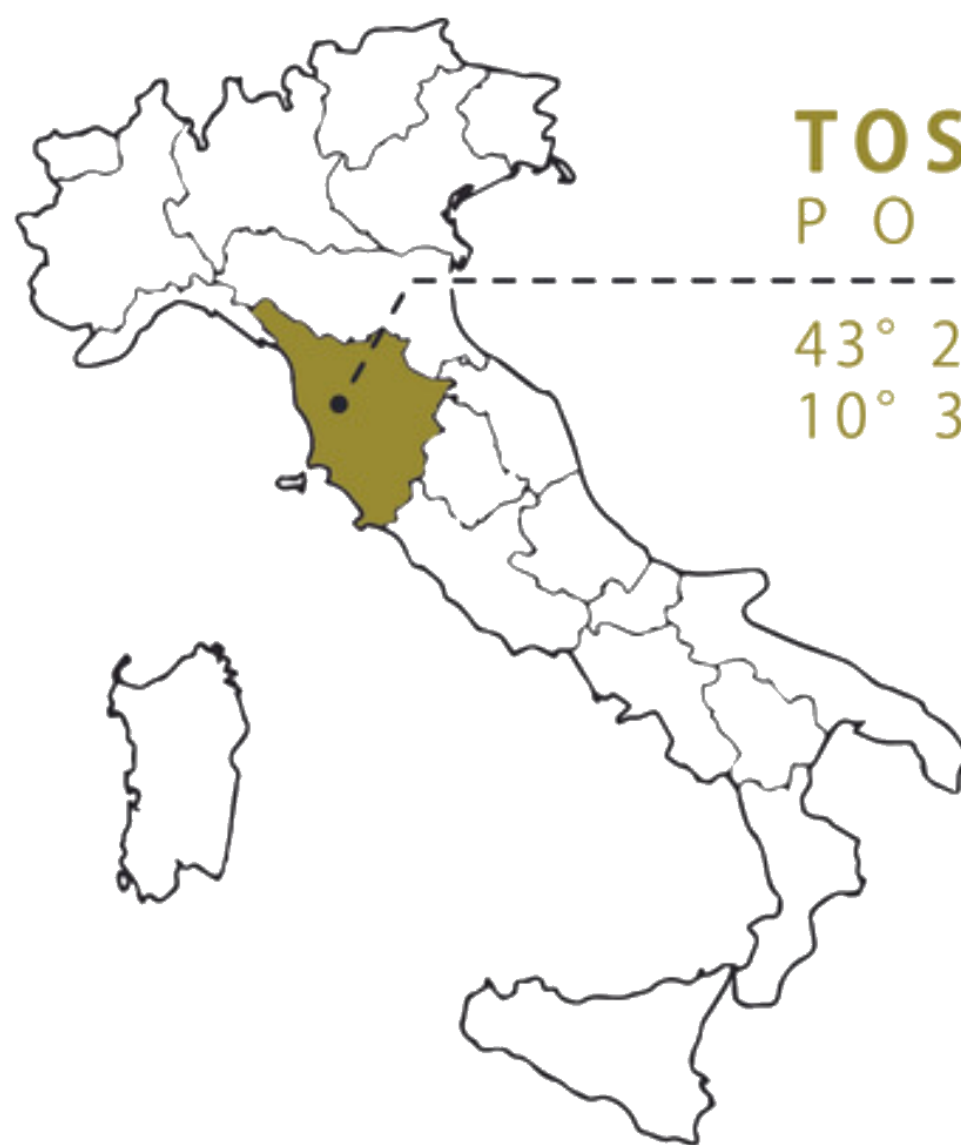


GIANNI MOSCARDINI



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

year of foundation 2008
vineyard area 17,5 ha



Cultivated grape varieties:
Sangiovese, Merlot, Ciliegiole,
Cabernet Franc, Teroldego,
Fiano, Vermentino, Verdicchio.



Agronomist: Gianni Moscardini
Enologist: Emiliano Falsini

Gianni Moscardini

The winery is located on the northern part of the Tuscan coast, about 30 km north of Bolgheri and just 10 km, in a straight line, from the seashore and lies on a highland, near the village of Pomaia.

Here, where nature has created unique terroirs, our vineyards have been planted. Our intention is to produce authentic wines that fully express the distinct character of the soil as well as the potential of single grape varieties.

The high plains, which are approximately 180 meters above sea level and slope gently to the south-west, meet all the key components to produce elegant, structured and quality wines.

The soil varies from pure limestone of sedimentary character and marine origin, to stony and arid of magmatic-volcanic origin, encountering areas of clay.

The sun, light and constant breezes grant the thermal excursions, that are essential for the bouquet and a slow maturation - warranty for a perfect balance.

www.giannimoscardini.com

ARTUME

Toscana Fiano IGT



GRAPE VARIETY

Fiano di Avellino 85%, Vermentino 15%

SOIL COMPOSITION

magmatic-volcanic

VINIFICATION

The grapes are hand-harvested from particular rows of the "Campo al Pino" plot. The varieties are vinified separately. After a soft pressing of the grapes, alcoholic fermentation begins in stainless steel tanks, at a controlled temperature and with addition of selected yeasts. The final stage of alcoholic fermentation takes place in French oak tonneaux of 1st and 2nd passage.

AGEING

Minimum for 6 months in French oak tonneau on the noble lees, with regular batonnage.

ALCOHOL

13 %

PRODUCTION

966 bottles (vintage 2021)

AGEING CAPACITY

Up to 8-9 years

FIRST VINTAGE RELEASED

2017

TASTING NOTES

A straw-yellow colour with golden reflections. On the nose notes of white fruits, vanilla and spices. On the palate fresh, flavourful, with and mineral traits. Complex and persistent.

Subtle notes of flint and hydrocarbon, typical expression of the Fiano.

FOOD PAIRING

Rich fish dishes, also grilled, paella, seafood, white meats and poultry.