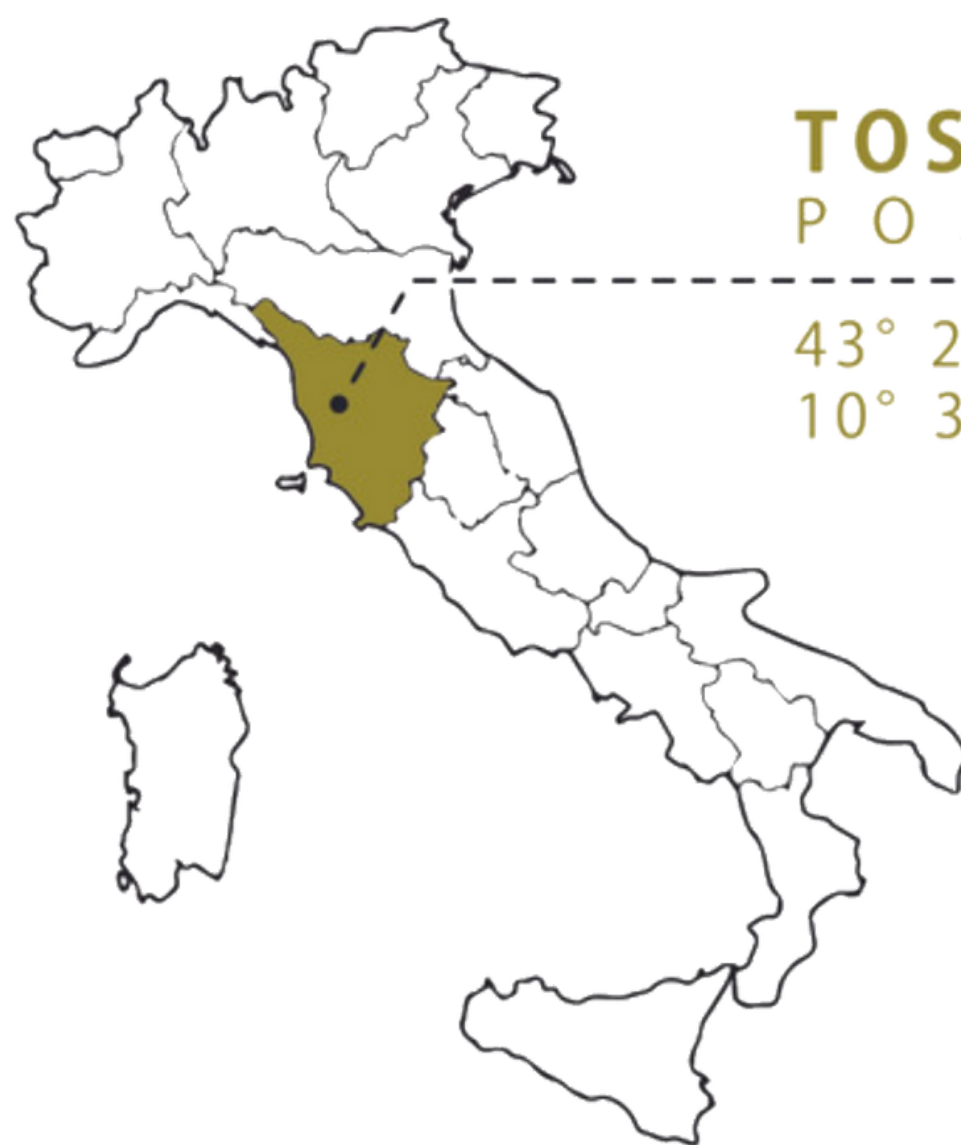




GIANNI MOSCARDINI



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, Ciliegolo,
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

ATTEONE Montescudaio DOC



GRAPE VARIETY

Cabernet Franc 100%

SOIL COMPOSITION

magmatic-volcanic, limestone

VINIFICATION

The grapes from the “Campo San Giovanni” and “Riserva” are harvested manually. The average yield per plant is 600 grams. The fermentation process takes place in stainless steel vats, with indigenous yeasts and at a controlled temperature. A small percentage of the grapes are fermented with whole bunches. Maceration for 10-12 days.

AGEING

10 months in 500 lt French oak tonneau.
8 months in the bottle.

ALCOHOL

14,5 %

PRODUCTION

2 700 bottles (vintage 2019)

FIRST VINTAGE RELEASED

2018

TASTING NOTES

Intense ruby colour. Hints of tobacco, chocolate and ripe fruits on the nose. On the palate it's complex and elegant with soft and warm tannins, excellent structure and extreme pleasantness. The fragrance and freshness of primary aromas, combined with lushness and persistence, imply a long and interesting evolutionary path for this wine.

FOOD PAIRING

Slow-cooked red meat, braised meat, game, cheeses.