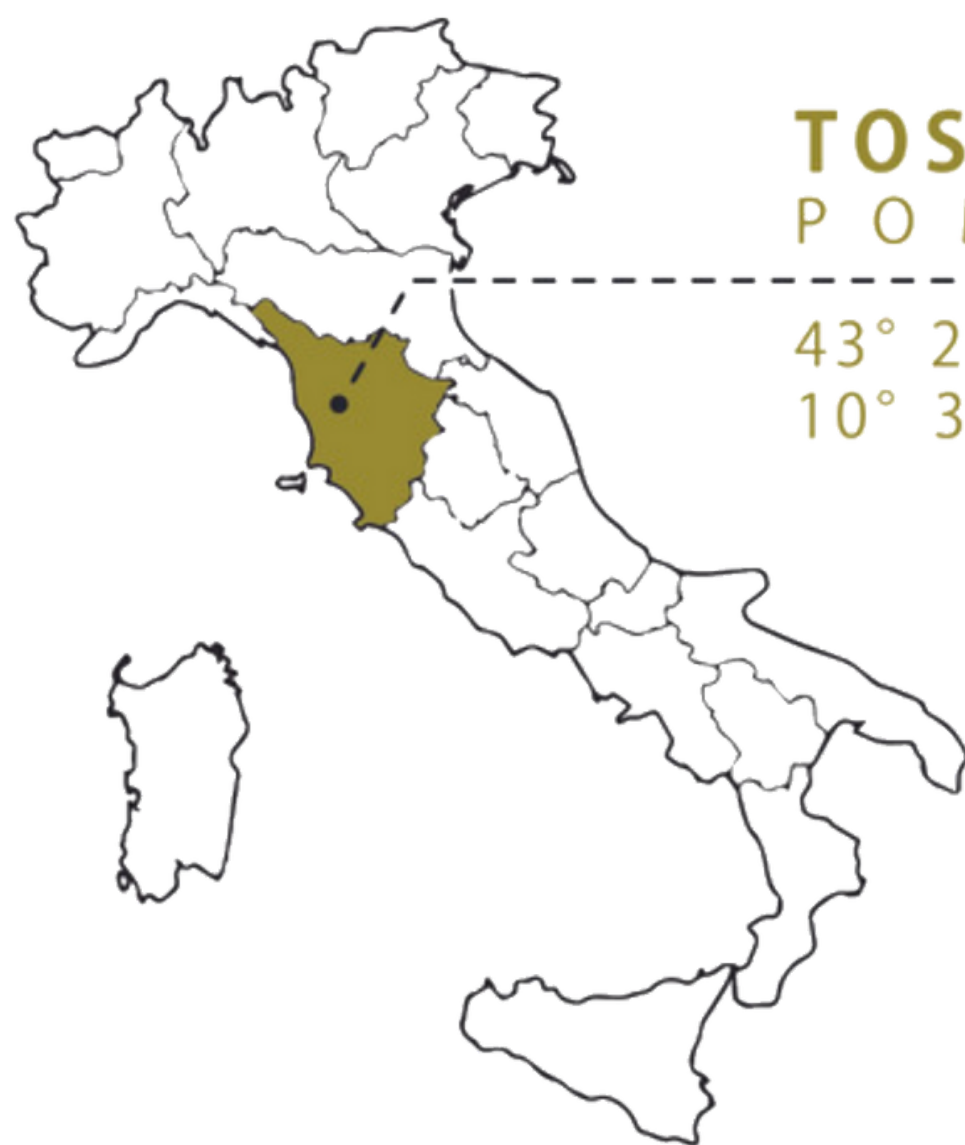


GIANNI MOSCARDINI



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, Ciliegiolo,
Cabernet Franc, Teroldego,
Fiano, Vermentino, Verdicchio.



Agronomist: Gianni Moscardini
Enologist: Emiliano Falsini

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.

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.

OPERAUNDICI Montescudaio DOC



GRAPE VARIETY

Sangiovese 50%,
Ciliegiolo 25%,
Teroldego 25%

SOIL COMPOSITION

magmatic-volcanic, clay, limestone

VINIFICATION

The grapes from the selected parcels are harvested by hand, and are vinified and aged separately according to the soil composition. Fermentation with indigenous yeasts varies according to the climatic conditions.

AGEING

18 months in French oak barrels for Sangiovese and Teroldego, cocciopesto amphora for Ciliegiolo.

12 months in bottle.

ALCOHOL

14,5%

PRODUCTION

2 339 bottles (vintage 2017).

AGEING POTENTIAL

Up to 15 years.

TASTING NOTES

A wine with an intense ruby red color. Strong varietal expressiveness, notes of small red fruits and licorice emerge. Elegant, persistent and well balanced on the palate.

FOOD PAIRING

Slow cooked red and black meat,
game, braised meat.