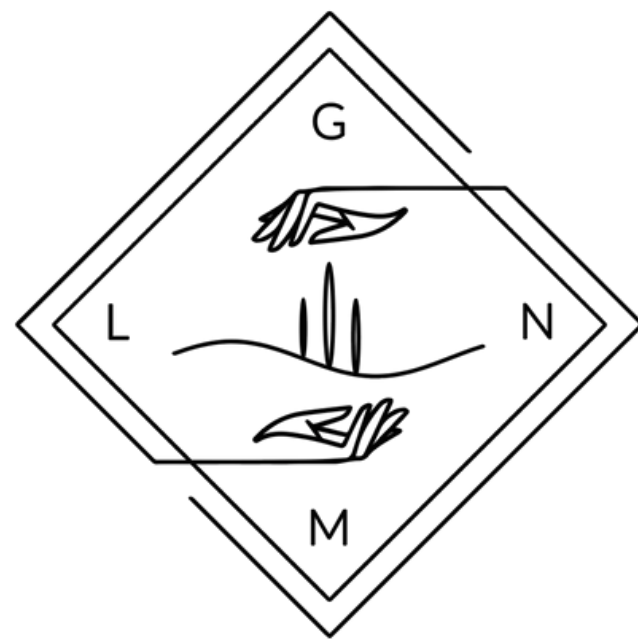




GIANNI MOSCARDINI



foundation year 2008

territory extension 13 ha



Vines:

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



Agronomist: Gianni Moscardini

Enologist: Emiliano Falsini

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.

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.

VERDICCHIO IGT Costa Toscana



GRAPE

Verdicchio 100%

VINIFICATION

The grapes come from the "reserve" appearance,
on soil of magmatic-volcanic origin.
The fermentation takes place in French oak tonneau, with
the addition of selected yeasts. The wine then stops in
barriques for 8 months, on its noble lees.

MATURATION

8 months in oak 3 months in the bottle.

TASTING NOTES

A wine with a straw yellow colors
with golden reflections.

Thin mineral notes, they first delineate in the nose
and consequently in the mouth, an excellent body.

The influence of the sea,
gives flavor and freshness.

Hesters of field flowers alternate, fresh fruity pear, and
then reach the unmistakable bitter aftertaste, typical of
this variety.