



PIEVE DE' PITTI

MORO DI PAVA Red of Tuscany IGT



Our cru Moro di Pava originates from the southeast vineyard, overlooking the valley of Pava, after a careful double selection of Sangiovese grapes, by which it's totally made. The close control of productivity on the old Sangiovese arched trained vineyards, ensures an annual yield of about 30 hl/ha. The must has a long maceration in contact with skins and natural yeasts per about 20-22 days at 30°C, without adding tannins or enzymes and, after the first fermentation in concrete vats, it's racked into little French oak barrels (225-500lt), in which it rests for 16 months, before the final refining (10-14 months) in bottle.

production notes:

first vintage

bottles

grape varieties

vineyard

training method

density (vine/ha)

soil

harvest

2000

4.500

sangiovese 100%

Selva: 110mt asl, South-East oriented

single or double-arched cane

3.500

medium mixture sandy-clayey, full of shells

hand made, from 10th to 20th of October

tasting notes:

colour:

perfumes:

an elegant

taste:

bright deeper ruby

great complexity with notes of red and black ripen fruits, evolving to spicy and smoked smell, with mineral peak of wet soil and fresh meat fresh opening with well pronounced sweet tannins and an ample taste, it expands warm with a good persistence.

it matches with:

at a temperature of:

red meats, game and cheeses and a smoke of Toscano Original 16-18°C