



# CECCHI

## **La Mora** **Maremma Toscana DOC Rosso**



**Appellation:** Maremma Toscana DOC Rosso  
**Production Zone:** Tuscan Maremma  
**Vintage:** 2016  
**Soil:** Sandy, originating from quartz sandstone  
**Yield per hectare:** 7 Tonnes  
**Vine density:** 5000 per hectare  
**Pruning technique:** Spurred cordon  
**Harvest date:** First week in September

**Vinification:** A prolonged maceration was followed by a week-long alcoholic fermentation at 25 °C, after which there was a second maceration of 10 days on skins. During this time, remontage and delestage were also performed on the must. Malolactic fermentation was carried out in steel, followed by a settling in steel, and ageing in second and third use oak, from diverse coopers and toast levels for additional complexity.

**Serving temperature:** 15 °C  
**Alcohol:** 13,5% vol

**Tasting Note :** The warm, sun drenched vineyards, along with the sandy, feldspathic quartz soils of the Maremma are the origin of the La Mora Maremma Toscana DOC Rosso. Possessing a Mediterranean soul, and a fruity character drawing on the combination of Cabernet Sauvignon and Merlot, the La Mora Maremma Toscana DOC is a rich, intense reminder of why the Maremma region is so loved for its food, sunshine, culture, beauty, and especially its wines.

**Serving suggestions:** Excellent with grilled meats and medium-aged cheeses.

### **Cecchi**

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