



CECCHI

La Mora Maremma Toscana DOC Rosso



Appellation: Maremma Toscana D.O.C Rosso

Area of production: Tuscan Maremma

Harvest: 2020

Bottles produced: 90.000

Grapes variety: Merlot, Cabernet Sauvignon and Cabernet Franc

Altitude: 150 m above sea level

Soil Composition: Feldspalithic quartz sandstone, largely siliceous

Pruning technique: Spurred Cordon

Yield per hectare: 7

Vines per hectare: 5000

Ageing: 2 months in stainless steel

Alcohol: 13,5 % vol

Vintage notes:

In Maremma, the season began with a mild winter climate, characterized by frequent rainfall. These climatic conditions ensured an ideal water reserve in the soil and optimal vegetative development in the second half of spring.

Summer has been dry and has recorded high temperatures, in line with the latest seasonal trends.

Tasting notes:

The wine has a ruby red color.

The aroma is complex and intense, with hints of berries, currant and vanilla. Full taste, great structure characterized by fruity notes, spicy and elegant tannins that creates a long and persistent finish to the palate.

FAMIGLIA CECCHI

Loc. Casina dei Ponti 56 53011 Castellina in Chianti Siena – Italy
Tel.: +39 0577 54311 Fax: +39 0577 543150
email: cecchi@cecchi.net www.cecchi.net