

AVVOLTORE | IGT TOSCANA

SANGIOVESE 75% | CABERNET SAUVIGNON 20% | SYRAH 5%

Avvoltore is the company's flagship wine and the pride of creator, Adolfo Parentini. Resulting from the blending of indigenous Sangiovese with untraditional Cabernet Sauvignon and Syrah all grown in the clay-limestone soil of the Avvoltore Hill, this wine marks a milestone for the Moris family's legacy of producing high quality wines in the Tuscan Maremma. The name Avvoltore is the local dialect word for a bird of prey often seen circling the most iconic hill on the Poggetti Estate by the same name.

TASTING NOTES:

Color: ruby red with purple highlights

Bouquet: complex, ripe fruit and hints of vanilla

Taste: full bodied and soft, velvety feel

Serving temperature: 18°C / 64°F

Pairings: tomato-based meat roasts and aged cheeses

TECHNICAL NOTES:

Production zone: "Poggio dell'Avvoltore" Massa Marittima

Terroir: rich, loamy soil, slightly acidic

Exposure: South West

Yield per hectare: 3,500 kilos

PRODUCTION NOTES:

These grapes are harvested from the second weeks of September through mid-October. Fermentation occurs in temperature-controlled cement tanks. "Remontage" is twice daily for the first ten days. The wine is then left for a further 15 days in contact with the skins before being racked and immediately returned to 225-liter oak barrels (80% new), where malolactic fermentation takes place. The aging of the wine in wood barrels lasts about one year. The wine is then bottled and left to refine for another 6 months before being sold to the public

