



MORO DI TESTA 2019

Terre Siciliane IGT

FIRST VINTAGE	TYOPOLOGY	GRAPES	VINEYARDS
2019	Red with great structure and longevity	Syrah (90%), Nero d'Avola (10%)	Niscemi (CL)

Syrah prefers sandy soils and the vineyards of Piano Spineto, the plateau located in the highest part of the estate, are the ideal habitat for this great grape variety. The image of the Moor on the label is taken from a sculpture made by Giacomo Alessi, the great ceramist from Caltagirone.

2019 vintage notes: the climatic trend, especially in winter, was quite regular. Spring was slightly late, with temperatures below the seasonal average in April. A fairly hot summer, together with a proper management of the vineyard, made it possible to harvest high quality grapes with a high aromatic potential, thanks also to significant temperature variations between day and night. The harvest took place in the second half of August, during the cooler hours of the morning.

Tasting notes: intense ruby red color, it shows to the nose a marked spicy notes, typical of Syrah grapes, in particular black pepper and cinnamon; on the palate, it offers a fresh and crunchy fruit, such as blackberry, blueberry but also currant and cassis, the classical notes of the finest Nero d'Avola. Great structure and extraordinary elegance with a soft and silky tannic texture. A wine that can be appreciated immediately but that can also evolve in the bottle for several years.

Soil type: medium mix with a sandy tendency

Vineyard altitude: 270 mt. s.l.m.

Training system: guyot

Planting density: 5.900 plants per hectare

Grape yield per hectars: 70 Ql

Harvesting period: second half of august

Vinification: in steel

Malolactic fermentation: done

Aging: in 100% new French oak barriques

Duration of the aging in barriques: 12 months

Duration of the aging in bottle: 6 months

Available formats: 0,75 l

