



## Badia di Morrone Toscana Rosso "Taneto"

**Appellation:** Toscana Rosso IGT

**Type:** Red, dry

**Blend:** 70% Syrah, 15% Sangiovese, 15% Merlot

Tuscan terroir is suitable for many different grape varieties, but several give particularly expressive results in certain microzones. This is the case with Syrah in our microclimate which, together with Merlot and the typically territorial personality of Sangiovese, gives an original and complex wine.

### Tasting Notes

**Color:** Intense dark and deep red.

**Bouquet:** Dark, ripe fruit with delicate notes of cinnamon, cocoa and black pepper.

**Taste:** In the mouth it is soft and pleasing with a velvety smoothness. The long finish is both warm and intense.

### Food Pairing

Good with pasta and grilled meat.

### Vinyard Notes

**Location of Vineyards:** Disperato and Poggi.

**Elevation:** 180 meters (600 feet) a.s.l.

**Exposure:** East.

**Soil:** Medium texture, tending to sand and lime, rich in fossils.

**Training System:** Spur pruned, cordon trained.

**Plants per HA:** 5,600.

### Winemaking Notes

**Harvest:** Manual, beginning with the Merlot in September, followed by the Syrah and then the Sangiovese.

**Vinification:** The varietals are fermented at different temperatures with a 10-day maceration.

**Aging:** 12-months in 225 liter (60 gallon) French oak barrels and 5-months in bottle before release.



***Badia di Morrone** is an historic estate located in Terricciola, in the Terre di Pisa, a stone's throw from the sea. The property surrounds the historic abbey, called Badia di Morrone, founded by Hugh of the Cadolingi in 1089. Most of the surrounding 600 hectares are woods of cypress, oak, and holm oak, with 40 hectares set aside for olive groves, and 110 hectares for vineyards. The estate was purchased by the Gaslini Alberti family in 1939. It is run by Filippo and Alessandra Alberti today. All the land around Badia di Morrone has been dedicated to agriculture for hundreds of years. The land was an ancient seabed, rich in marine fossils, which infuse various clay and sandy deposits. The variety of soil types and the micro-climates of hills and valleys enables the production of expressive and unique wines.*