

Badia di Morrona Sangiovese "VignaAlta"

Appellation: Terre di Pisa DOC

Region: Toscana

Type: Red, dry

Varietal: 100% Sangiovese

The finest expression of Sangiovese made by the estate. Made from a rigorous selection of the grapes from the best vineyards on the property. Low yields per acre, very careful aging in cask and barrel with the sole goal of producing a wine which, in all of its characteristics, shouts Toscana.

Tasting Notes

Color: Clear ruby red.

Bouquet: Intense and elegant bouquet of red fruit, cherries and wild cherries, along with sweet spices.

Taste: Balanced and full-bodied, a mature fruit personality overlays balsamic and spiced flavors. This wine delights the palate due to the well integrated and long lasting tannins, typical of Sangiovese.

Food Pairing

An ideal wine with game.

Vinyard Notes

Vineyard: VignaAlta.

Elevation: 200 meters (650 feet) a.s.l.

Exposure: Southeast.

Soil: Pliocene origin, very deep. The soil is rich in clay and has a medium calcareous content.

Training System: Spur-pruned.

Plants per Hectare: 5,600

Winemaking Notes

Harvest: Hand picked in late September - early October.

Fermentation: In stainless at 87° F.

Maceration: 15 days.

Aging: Aged in 2,500 liter (650 gallon) French oak casks. Minimum of 24-months in bottle before release.





Badia di Morrona 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 Morrona, 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 Morrona 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.