

Badia di Morrona

Toscana Rosso "N'Antia"

Appellation: Toscana Rosso IGT

Type: Red, dry

Blend: Cabernet Sauvignon, Cabernet Franc, Merlot

Some of the best wines produced on the Tuscan coast are the fruit of the typical Bordeaux blend of Cabernet Franc, Cabernet Sauvignon and Merlot. Characterized by the terroir of Tuscany, they are wines of outstanding personality.

Tasting Notes

Color: Deep, ruby red.

Bouquet: This wine has a full and complex bouquet with spice and balsamic notes fused with lovely aromas of ripe berry fruit, subtle in their suggestions of black currants, tobacco, and vanilla.

Taste: Intense in flavor, fleshy and supple with a long and deeply pleasurable finish and aftertaste.

Food Pairing

Good with pasta and grilled meat.

Vinvard Notes

Location of Vineyards: Acquaviva

Elevation; 150 meters (450 ft.) above sea level,

Exposure: Southern.

Soil: Alluvial origin, medium tex-ture, rich in pebbles.

Training System: Spur-pruned. **Plants per Hectare:** 5,600.

Winemaking Notes

Harvest: All hand picked starting in late September.

Maceration: 18 days.

Aging: 15-months in 60 gallon French oak barrels and 10-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.