



VINITY

WINE COMPANY

Badia di Morrone Toscana Rosso "Taneto"

Overview

- Debuting in the early 2000s as Badia di Morrone's boldest experiment, Taneto pairs Syrah with the elegance of Sangiovese and Merlot — grown on east-facing slopes 180 meters up, in sandy limestone soil packed with ancient fossil shells.
- Twelve months in French oak deepens the color and rounds the edges: cinnamon, cocoa, sea salt, and black pepper mingle with ripe red and black fruit — blackberry, violet, dried rose petal — all wrapped in velvety, approachable tannins.

Appellation: Toscana Rosso IGT

Type: Red, dry

Varietals: 70% Syrah, 15% Sangiovese, 15% Merlot

Winemaking and Vineyard Notes

Location: East-facing vineyards, Badia di Morrone estate, Terricciola.

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

Exposure: East.

Soil: Sandy, limestone-rich soil, dense with fossil shells.

Training System: Spur pruned, cordon trained.

Plants per HA: 5,600

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: Syrah and Merlot 12 months in 225 liter (60 gallon) French oak barrels, Sangiovese 10 months in barrels of 2500 liters (685 gallons) and 10 months in bottle before release.

Tasting Notes

Color: Deep, saturated ruby.

Bouquet: Cinnamon, cocoa, sea salt, and black pepper mingle with ripe red and black fruit, dried rose petal, blackberry, and red currant.

Palate: Soft and pleasing with a smooth, velvety texture. Sweet blackberry and violet flavors meet green olive and black pepper, framed by firm but approachable structure. A touch of tar and chunky richness adds racy charm.

Alcohol: 13.5%

Serving Temperature: Best served between 16°C and 18°C (60–64° F).

Food Pairing

Excellent with pasta in rich tomato or meat sauces, grilled meats, and hearty Tuscan fare — a versatile, food-friendly red built for the everyday table.



Badia di Morrone is a historic Tuscan estate rooted in the Pisan Hills of Terricciola, its origins tracing to an 11th-century Benedictine abbey. Owned by the Gaslini Alberti family since 1939, the estate spans 600 hectares, with 110 under vine, blending Chianti DOCG tradition with international varieties like Cabernet Sauvignon and Syrah. Their signature I Sodi del Paretaio showcases Sangiovese-driven elegance, while sandy limestone soils and south-facing exposures lend distinct character to every bottle. Dedicated equally to viticulture and olive oil production, Badia di Morrone represents the seamless marriage of centuries-old tradition and modern winemaking philosophy.