

'Organic farming' is not a choice but a necessity.  
The vineyards follow a regime of bio-diversity  
with respect for the natural inclinations and flora of the hillsides.

No tractors, no fertilization.  
Every treatment is done by hand.



# MOREI

## P-179

Grapes: 40% Cabernet Sauvignon, 25% Merlot,  
10% Cabernet Franc and 25% Rebo.

Yield per Hectare: 16 hl/ha

Production area: Rolling hills, close to Garda lake,  
between 100 to 250 mt altitude: with  
plains, ponds and natural springs  
nurturing vineyards and olive groves.

Soil: Morenic soils that were born from rocky  
debris deposited by the great Garda glacier  
two million years ago. Rocky and calcareous.

Climate: Particularly mild Mediterranean  
climate vivified by the winds.

Vinification: Grapes are partially destemmed by hand,  
to ferment in cement tanks and barrels,  
without temperature control for,  
"as long as it takes!". The wine is then  
left on the skins for for other few weeks,  
until it meets the levels of complexity  
and expressiveness sought.  
The wine is racked from tank to barrel  
and barrel to tank. Until "is ready",  
and this could take even 2/3 years.

Serving temp.: 18/20°C

Alcohol content: 14,5% Vol

