



# MOREI / P-179

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 other few weeks, until it reaches the levels of complexity and expressiveness sought. The wine is raked from tank to barrel and barrel to tank until “is ready”; this could take even 2-3 years.

Serving temp.: 18/20°C

Alcohol content: 14% Vol

