

# MORISFARMS

## 'AVVOLTORE' IGT TOSCANA



Sangiovese, Cabernet Sauvignon and Syrah. The name of the wine describes the Maremma hawk, a bird of prey that often flies over the vineyards. Ruby red color with purple highlights. Complex aromas of ripe fruit with hints of vanilla.

Full bodied & structured with a soft, velvety feel. Delicate and balanced. Pair with tomato based meat roasts and aged cheeses.

From the hill "Poggio dell'Avvoltoire" Massa Marittima, Toscana, Italy. The soil in the vineyard is rich, loamy and slightly acidic. South-West exposure. Fermentation occurs in temperature-controlled cement tanks.

"Remontage" is twice daily for the first ten days. The wine is then left for a further 15 days in contact with the skins before being racked and immediately returned to 225-liter oak barrels (80% new), where malolactic fermentation takes place. The aging of the wine in wood barrels lasts about one year. The wine is then bottled and left to refine for another 6 months before being sold to the public.

Three hundred years ago the Moris family moved from their native Spain to Italy's Maremma, the wild West of Tuscany. They originally produced cereals, fruits, vegetables, and charcoal from nearly 6,000 hectares of land. Starting in 1990, the Moris family shifted their focus from mixed agriculture to winemaking and vine replanting began in earnest. Today, they are considered by many to be one of the top producers in the Maremma and a leader in fine wine production, introducing into their process green harvests and controlled *barrique* aging. The estate is under the cautious eye of Dr. Adolfo Parentini and his son Giulio, husband and son of Caterina Moris, along with consulting winemaker Attilio Pagli. They own and work two farms, Fattoria Poggetti near Massa Marittima and Podere Le Mozzine in Morellino di Scansano. Poggetti has clay-based soils giving hearty wines, while Le Mozzine's more sandy soil yields lighter, more elegant wines.

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### *Tasting Note:*

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Sangiovese, Cabernet Sauvignon & Syrah.  
Complex aromas of ripe fruit with vanilla; full bodied & structured; soft, velvety mouthfeel; delicate & balanced; lingering finish.

### *Shelf Talker:*

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