

Morgia Lafesta

Rosso Terre degli Osci - 2016
Indicazione Geografica Tipica



"Morgia Lafesta" vineyards are located at 550 meters above the sea level. Perfect sun exposure allows Aglianico and Tintilia grapes to mature as they bath in constant sunshine. After being hand harvested both grape varieties are vinified together inside stainless steel tanks. During maceration there is constant care to ensure that Aglianico tannins do not overpower the delicate Tintilia notes. The soil that nurtures the grapes has an intense red color and is rich in iron, clay and minerals. This tenacious red wine has a great structure graciously softened and balanced by the elegance of Tintilia.



ORIGIN	The vineyard grow on the hill named "Pietra Lafesta", where is present a big rock.
SOIL	Calcareous /Clay
GRAPE VARIETY	Tintilia 50%, Aglianico 50%
ALTITUDE	575 m a.s.l.
EXPOSURE	North/ West and South/West
VINEYARD EXTENTION	4.8 Ha
ANNO D'IMPIANTO	2012
YEAR OF PLANTING	Low density, 3500 Plants / Ha, no irrigation system
TYPE OF FARMING	Guyot Growing System
ROOTSTOCK	1103 P. VCR 107 LU - 161.49 ISV 2 LU
YIELD PER HECTARE	6000 Kg
HARVESTING	Manual, first decade of September
FERMENTATION	Spontaneous without added yeasts in stainless steel tanks
REFINEMENT	Stainless steel for 12 months followed by bottle refinement
ALCOHOL CONTENT	13% vol
BOTTLE PRODUCED	2890

TASTING NOTES

Intense ruby red. Plum, blueberry, liquorice and spices on the nose. Elegant, dense tannins with fresh acidity on the palate. Complex finish.

PAIRING	Served with roast beef with red fruit sauce, grilled meat, truffled dish and mature cheese.
SERVE TEMPERATURE	18 - 20 °C

