



Marche IGT Merlot

Mossone

The name of this wine is linked to Stefano Antonucci as it comes from his nick-name "Mossi".

Grapes Merlot

Type of Soil Medium density soil, rich in fossils with Northeast exposure and an altitude of 260m

Pruning System Cordon spur

Wine-making The fermentation of Merlot takes place in stainless steel tanks at controlled temperatures. The wine is aged in new barriques of fine-grained and medium roasted

To the Eye Lively vibrant ruby red

To the Nose

Intense and warm with aroma of marasca and blackberry, balsamic nuances of licorice and well blended tertiary hints

To the Taste

Notes of red mature fruit, vanilla coffe and chocolate. Warm and well bodied with soft and balanced tannins

