



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

