



POGGIO DEL MORO

IVOLE

BIANCO TOSCANA IGT



"Poggio del Moro is located in the middle of Tuscany, the heaven of smoky slopes, to the south of Montepulciano, in the neighborhood of old Chianciano. Our estate has been created with love and passion during the last ten years with the help of a professional, young and passionate team from all over the world."

VINEYARD LOCATION	Tuscany, Colli Senesi
ELEVATION	335-365 meters above sea level
SOIL TYPE	Sand (79%), clay (15%) and light loam (6%)
FARMING PRACTICES	CERTIFIED ORGANIC
AVERAGE VINE AGE	9-10 Years
CASE PRODUCTION	8,000 bottles
YIELD	55 HI/Ha
TRELLIS SYSTEM	Double Guyot
VARIETAL/BLEND	70% Trebbiano, 20% Grechetto, 10% Malvasia
FILTRATION METHOD	Silicone
MACERATION AND FERMENTATION	Maceration happens in the press until the desired color is achieved. Fermentation lasts for 30-35 days at a controlled temperature of 12° -15° C.
AGING CONTAINER	Stainless steel barrels with frequent bâtonnage
AGING TIMES	3 months
ALCOHOL BY VOLUME	12%



WINEMAKER
Tatiana

REGION/SUBREGION
Tuscany,
Colli Senesi

