



Moro '41

"Moro '41" is a blend of Merlot and Raboso Piave wine. Its name is intended as a tribute to Mr. Armando Spinazzè, known to everyone as "Moro". 1941 is his year of birth: His two sons, Alan and William, wished to dedicate this label to him to thank him for his continuous support and complete trust in setting up the splendid Santomé estate.



VINEYARD

Grape: red

Variety: Merlot – Raboso Piave

Production area: Carboncine

Municipality: Roncade - Italy

Year of plantation: 2000

Planting density: 5,000 vines per hectare

Yield: 12,500 kg/ha

Plant yield: 2.50 kg/vine

Plant spacing: 2.50 x 0.80

Size: 6.00 ha

Growing system: spurred cordon (Merlot) - guyot (Raboso)

Soil type: clay (50-60%) with "caranto" (compact calcareous mud layer), alkaline

Harvesting period: September-October

Harvesting: mechanically

VINIFICATION

Fermentation vat: "Ganimede" stainless steel vinification tank, which allows gentle pumping over without using mechanical parts

Maceration on the skins: 7 days combined with gentle délestage and foulage

Fermentation temperature: 22°C

Yeasts: selected

Malolactic fermentation: absent

Maturation: stainless steel tanks for 6 months

Bottling: July 2024

Bottle aging: 30 days

TECHNICAL DATA

Name: Rosso IGT Marca Trevigiana 2023

Alcohol by volume: 13.30 %

Total acidity: 4.80 g/l

pH: 3.57

Total So2: 65 mg/l (maximum allowed 150 mg/l)

TASTING

Serving temperature: 14/16°C

Colour: vibrant red with purple nuances.

Nose: intense, young fragrant scent; red berries can be sensed, most notably raspberries, cherries and strawberries, together with a delicate floral pansy note.

Palate: fresh, soft, light, well-balanced, with pleasantly dry aftertaste. Persisting and of excellent drinking quality.

In the kitchen: Perfect with all salamis and medium mature cheeses, good with "cotechino", pork tongue, chicken stew, chicken cacciatore, and roast rabbit. It can also be combined with cat-fish or eel stew and polenta. Excellent between meals with delicious titbits.

Tenuta Santomé

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