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 Santomè 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: September 2026
Bottle aging: 30 days

TECHNICAL DATA

Name: Rosso IGT Marca Trevigiana 2025
Alcohol by volume: 12.90 %
Total acidity: 4.05 g/l
pH: 3.64
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.

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