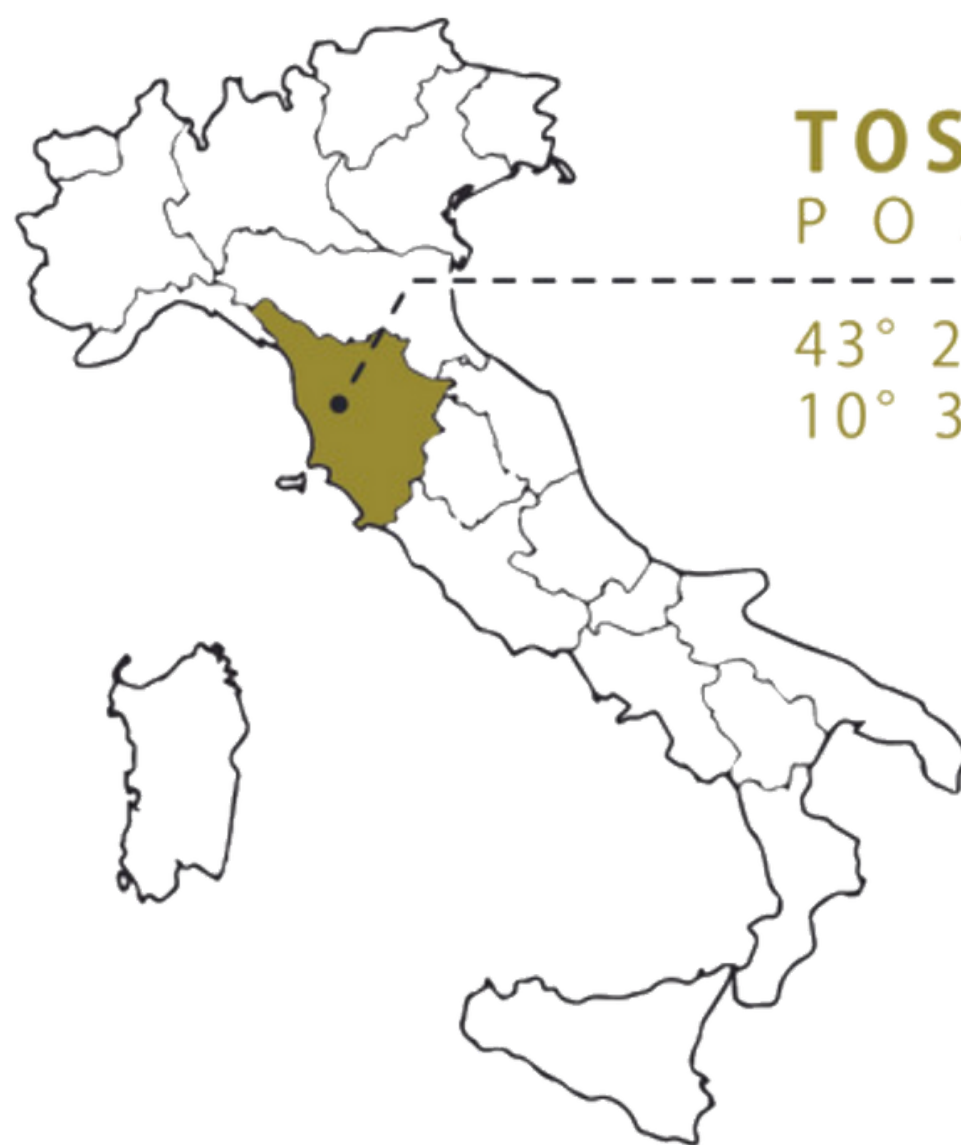


GIANNI MOSCARDINI



TOSCANA
P O M A I A
43° 26' 16" N
10° 33' 43" E

year of foundation 2008
vineyard area 17,5 ha



Cultivated grape varieties:
Sangiovese, Merlot, Ciliegiolo,
Cabernet Franc, Teroldego,
Fiano, Vermentino, Verdicchio.



Agronomo: Gianni Moscardini
Enologo: Emiliano Falsini

The high plains, which are approximately 180 meters above sea level and slope gently to the south-west, meet all the key components to produce elegant, structured and quality wines.

The soil varies from pure limestone of sedimentary character and marine origin, to stony and arid of magmatic-volcanic origin, encountering areas of clay.

The sun, light and constant breezes grant the thermal excursions, that are essential for the bouquet and a slow maturation - warranty for a perfect balance.

Gianni Moscardini

The winery is located on the northern part of the Tuscan coast, about 30 km north of Bolgheri and just 10 km, in a straight line, from the seashore and lies on a highland, near the village of Pomaia.

Here, where nature has created unique terroirs, our vineyards have been planted. Our intention is to produce authentic wines that fully express the distinct character of the soil as well as the potential of single grape varieties.

PENTEIO

Costa Toscana Rosato Ciliegiolo IGT



GRAPE VARIETY

Ciliegiolo 100%

SOIL COMPOSITION

magmatic-volcanic, clay, limestone

VINIFICATION

The grapes from the plots planted with Ciliegiolo are harvested by hand twice - with an interval of 10 days. Those of the first passage are destined for Rosé. The pressing is soft and the decantation is static cold. Fermentation takes place in stainless steel at a temperature of 16°C with selected yeasts added.

AGEING

3-4 months in concrete tanks, on fermentation yeasts.

2 months in bottle.

ALCOHOL

12,5 %

PRODUCTION

7 400 (annata 2023)

TASTING NOTES

Provençal pink in color, it opens up with notes of fresh red fruit like strawberry and cherry. In the mouth it is sapid, vibrant and expressive.

Drink it right away.

FOOD PAIRING

Seafood crudités, tapas, salads with fresh cheeses, vegetarian dishes.