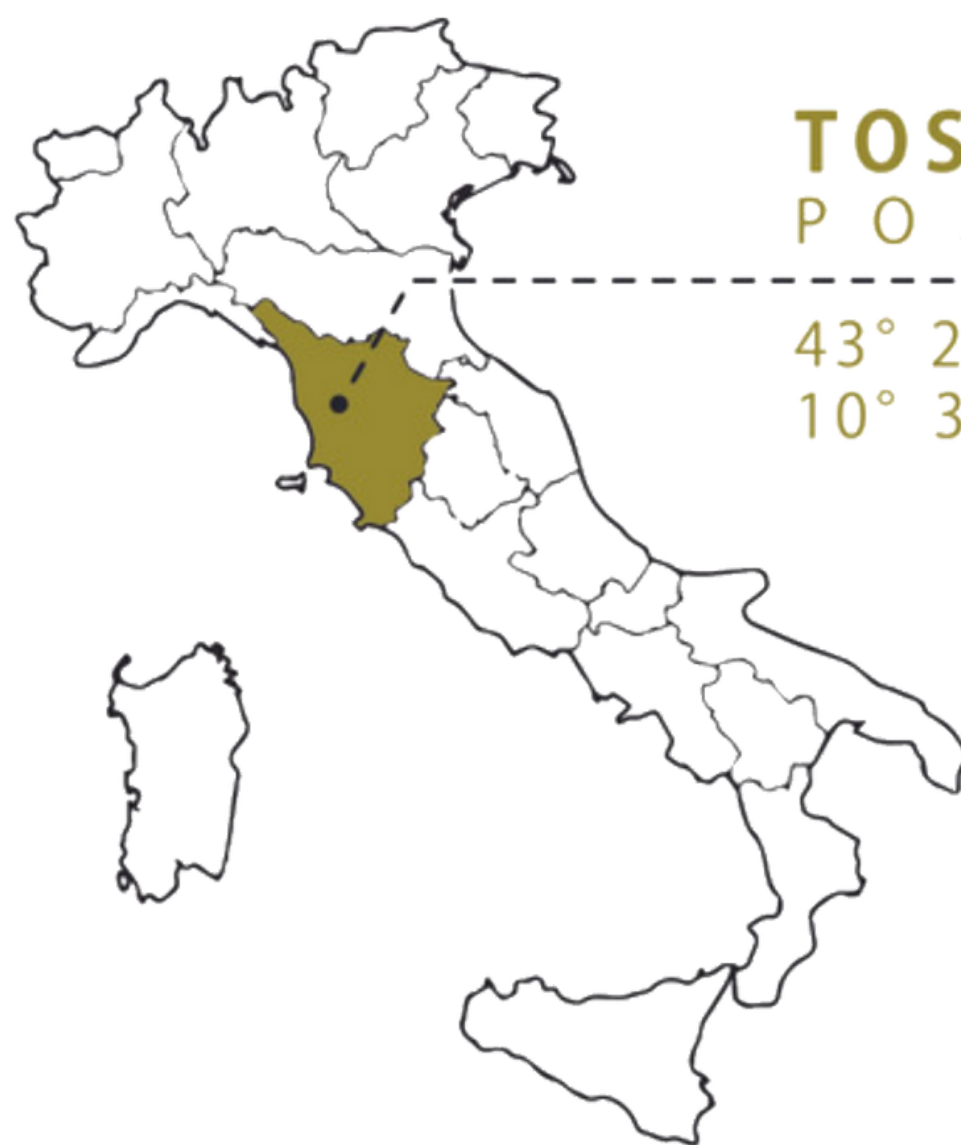




GIANNI MOSCARDINI



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, Ciliegolo,
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.

www.giannimoscardini.com

PENTEIO

Costa Toscana Rosso IGT



GRAPE VARIETY

Sangiovese 85%, Teroldego 15%

SOIL COMPOSITION

magmatic-volcanic, sedimentary limestone

VINIFICATION

The grapes from single plots of Sangiovese and Teroldego are harvested by hand, and vinified and aged separately. Fermentation process takes place with indigenous yeasts and at a controlled temperature.

AGEING

3-4 months in french oak for Teroldego and half of Sangiovese, 3-4 months in concrete tanks for the remaining part of Sangiovese.

6 months in bottle.

ALCOHOL

13,5 %

PRODUCTION

20 000 bottles (vintage 2021)

AGEING POTENTIAL

4-5 years

TASTING NOTES

A fresh, ready-to-drink wine. Ruby red in color. On the nose sensations of spices and ripe red fruits. Smooth and persistent on the palate.

FOOD PAIRING

Traditional Tuscan appetizers, pizza, pastas with meat. Playing with the serving temperature can be also paired with spicy fish soup.