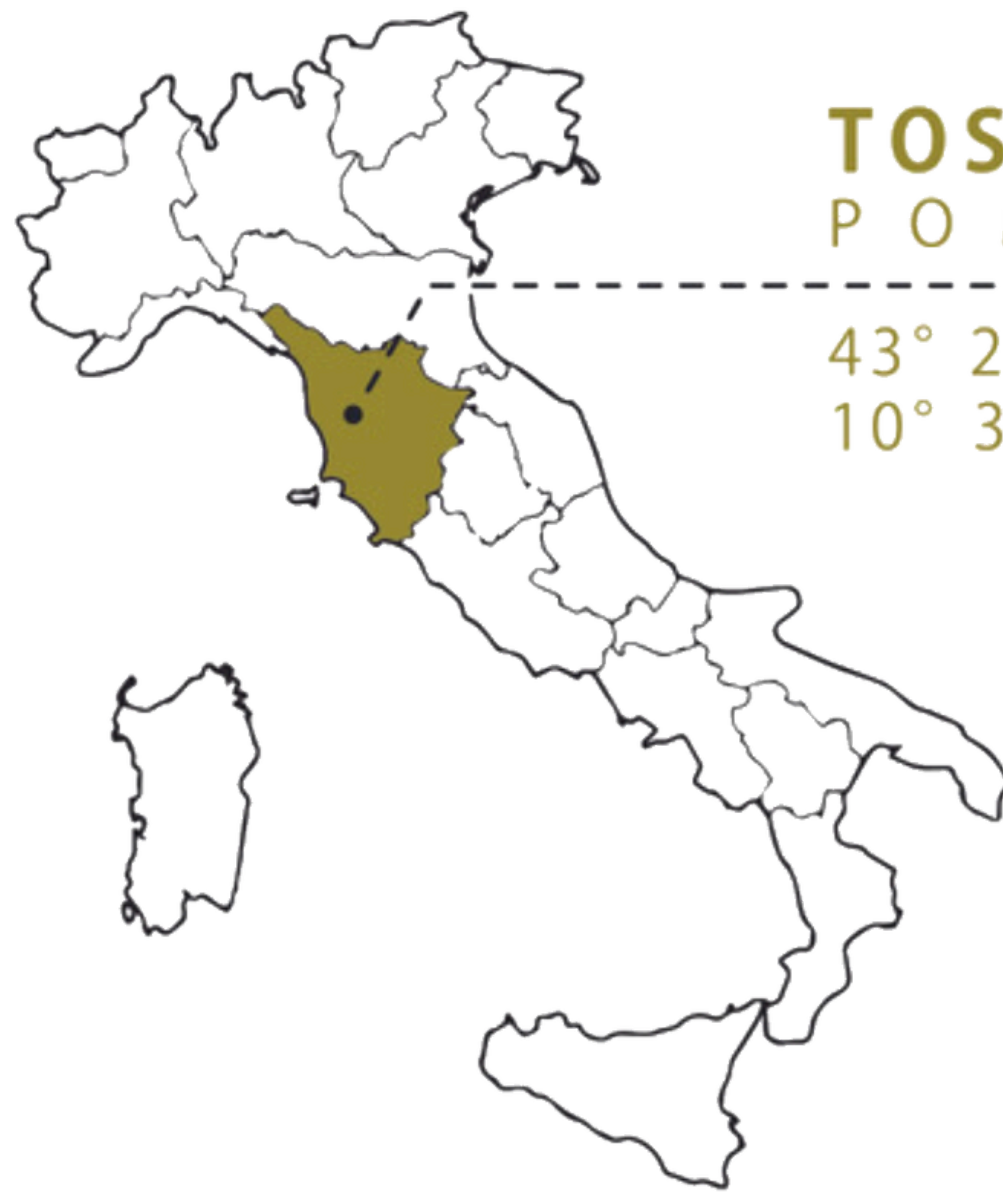


GIANNI MOSCARDINI



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.



Agronomist: Gianni Moscardini
Enologist: 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 Vermentino IGT



GRAPE VARIETY

Vermentino 85%, Fiano 15%

SOIL COMPOSITION

magmatic-volcanic, sedimentary limestone

VINIFICATION

Both Vermentino e Fiano grapes are hand-harvested. The vinification process starts with cryo-maceration that lasts 3 to 6 hours, and is followed by alcoholic fermentation in stainless steel with the addition of selected yeasts and at controlled temperature of 16°C.

AGEING

3-4 months in stainless steel on the noble lees.

2 months in bottle.

ALCOHOL

12,5 %

PRODUCTION

15 000 bottles (vintage 2024)

TASTING NOTES

A straw yellow in color. on the nose releases typical hints of sage, acacia flowers and tropical fruits. In the mouth it's crisp and tasty. A very fresh but structured wine, with an excellent persistence on the palate. Result of the union of two varieties with different characteristics that come up with an excellent balance. Maximum expression will reach 2-3 years from harvest.

FOOD PAIRING

Pasta with clams, steamed seafood salad, vegetable risotto.