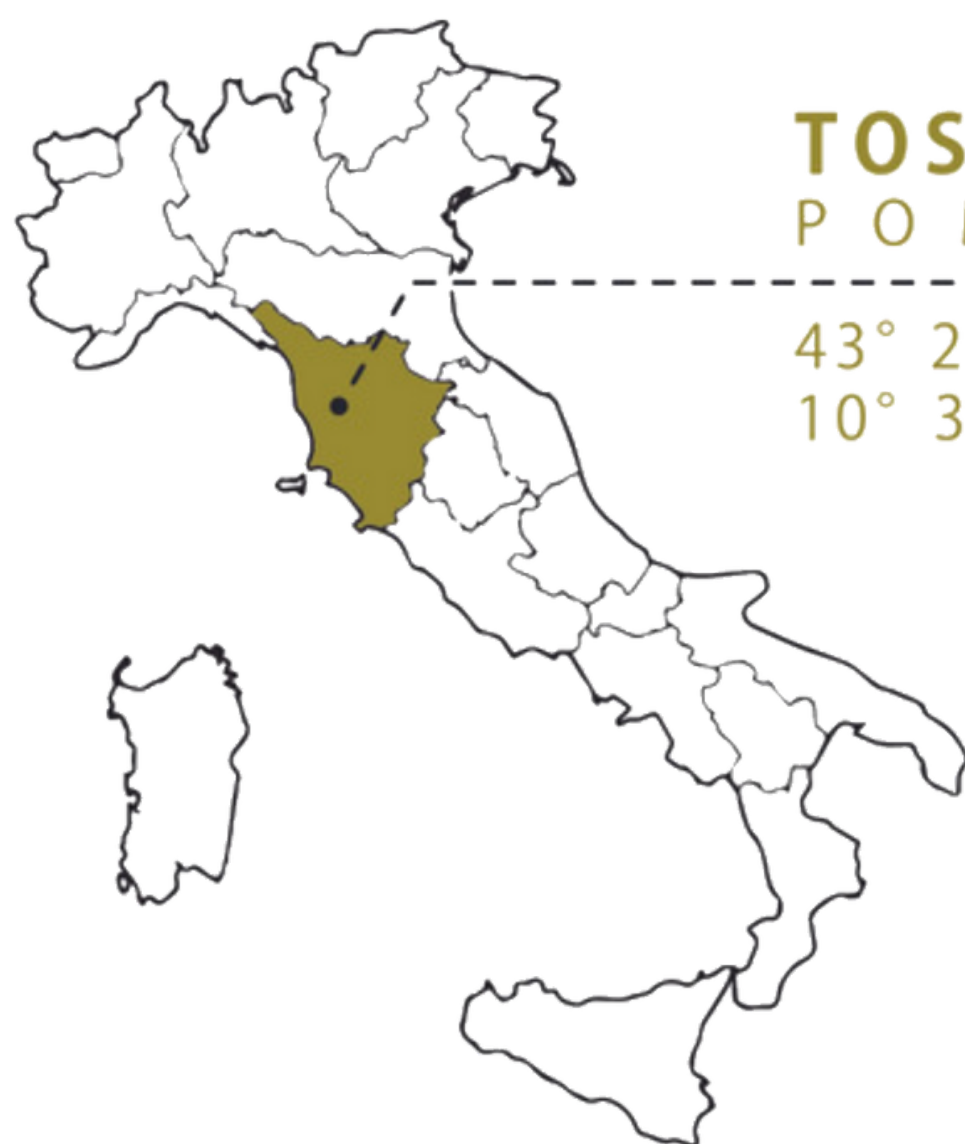


GIANNI MOSCARDINI



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.



Agronomist: Gianni Moscardini
Enologist: Emiliano Falsin

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.

www.giannimoscardini.com

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.

Gianni Moscardini

Costa Toscana Verdicchio IGT



GRAPE VARIETY

Verdicchio 100%

SOIL COMPOSITION

magmatic-volcanic

VINIFICATION

The Verdicchio grapes are planted on "Riserva" plot, where soil is of magmatic-volcanic origin. Fermentation takes place in French oak tonneau, with the addition of selected yeasts.

AGEING

4 months in French oak tonneau and 3 months in bottle.

ALCOHOL

13 %

PRODUCTION

1 700 (vintage 2023)

FIRST VINTAGE RELEASED

2022

TASTING NOTES

A straw-yellow with golden reflections. Subtle mineral notes are perceptible first on the nose and - consequently - in the mouth. Pronounced complexity. The influence of the sea gives sapidity and freshness to the wine. Hints of wild flowers, fresh pear and then the distinctive bitter aftertaste, typical of this variety, alternate.

FOOD PAIRING

Fresh cheeses, appetizers and pasta based on crustaceans, molluscs and prawns. White meat such as chicken and turkey.