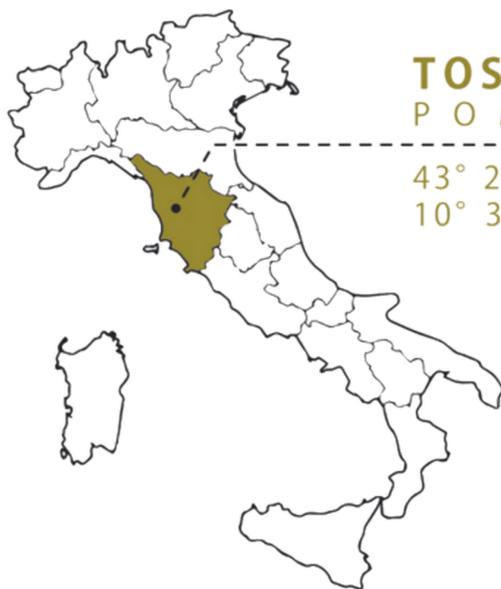




GIANNI MOSCARDINI



**TOSCANA**

P O M A I A

43° 26' 16" N

10° 33' 43" E

foundation year 2008

territory extension 13 ha



Vines:

Sangiovese, Merlot, Ciliegiolo,  
Cabernet Franc, Teroldego,  
Fiano, Vermentino, Verdicchio.



Agronomist: Gianni Moscardini

Enologist: Emiliano Falsini

It is on this plateau, placed at about 180 m altitude that slowly degrades towards south-west, that all the fundamental components to give origin to elegant, structured and quality wines are found. The soil varies from pure calcareous of sedimentary nature and marine origin, to stone and arid of magmatic-volcanic origin, encountering zones with sedimentary nature of deep sea clay.

The climate, where the sun, the light and the continuous breezes give health to the grapes and the thermal excursions give scents and slow maturation.

## Gianni Moscardini

is located in the northern maremma, about 30 km north of Bolgheri.

The lands are located on a plateau not distant from the town of Pomaia.

There, where nature has created a mosaic of lands of different composition, vineyards were planted with the will to produce wines that express the potentials of the single varieties and the exclusive terroir.

## OPERAUNDICI Montescudaio DOC



### GRAPES

Sangiovese 50%,  
Ciliegiolo 25%,  
Teroldego 25%.

### VINIFICATION

The grapes of the individual plots are harvested manually, vinified and aged separately. Fermentation with indigenous yeasts varies according to the climatic trend that affected the year.

### MATURATION

18 months in oak for the Sangiovese and Teroldego, in concrete for the Ciliegiolo. 12 months in the bottle.

### TASTING NOTES

a wine with an intense ruby red color and strong varietal expansiveness, notes of small red fruits and licorice. On the palate, elegance, refinement and balance are its distinctive characteristics.