



Morgia Lafesta

Rosso Terre degli Osci - 2016

Indicazione Geografica Tipica



"Morgia Lafesta" vineyards are located at 550 meters above the sea level. Perfect sun exposure allows Aglianico and Tintilia grapes to mature and they bath in constant sunshine. After being hand harvested both grape varieties are vinified together inside stainless steel tanks. During maceration there is constant care to ensure that Aglianico tannins do not overpower the delicate Tintilia notes. The soil that nurtures the grapes has an intense red color and is rich in iron, clay and minerals. This tenacious red wine has a great structure graciously softened and balanced by the elegance of Tintilia.

Origin: The vineyard grows on the hill named "Pietra Lafesta", where is present a big rock.



Soil: Calcareous/Clay

Grape variety: Tintilia 50% - Aglianico 50%

Altitude: 575 m a.s.l.

Exposure: North/West and South/West

Vineyard extension: 4,80 Ha

Year of planting: 2012

Density of planting: Low density, 3500 plants/ha, no irrigation system

Type of Farming: Guyot Growing System

Rootstock: 1103 P. VCR 107 LU - 161,49 ISV 2 LU

Yield per hectare: 6000 kg

Harvesting: Manual, first decade of September

Fermentation: Spontaneous without added yeasts in stainless steel tanks

Refinement: Stainless steel for 12 months followed by bottle refinement

Alcohol content: 13% vol

Bottles produced: 2890

TASTING NOTES

Intense ruby red. Plum, blueberry, liquorice and spices on the nose. Elegant, dense tannins with fresh acidity on the palate. Complex finish.

PAIRING Served with roast beef with red fruit sauce, grilled meat, truffled dishes and mature cheese.

SERVE TEMPERATURE 18 - 20°C



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