



NERONEIMPORTS

MORO

MARGHERITA CUVÉE

Style: Dry red wine.

Colour: Deep ruby red color with a dense texture.

Aroma: The accentuated flower is reminiscent of black cherry, ripe plum, and blackberry. Perceptions of red rose and violet follow, intertwining with cinnamon, cloves, cocoa, and tobacco.

Taste: The taste is soft and perceptibly warm, and the acids are youthful with slowly rounding tannins. A wine with an intense taste, a vigorous body with an accentuated elegant and long-lasting aftertaste.

Food pairing: Lamb shanks, billy goat in the oven, grilled meat.

Serving temperature: 16 – 18°C

Variety: 70% Merlot, 30% Cabernet Franc

Vineyard: Grassy vineyards with marl, different expositions.

Vine form: Single guyot and single cordon with 4 buds.

Harvest: Hand harvest of selected grapes, second half of October.

Vinification: Merlot 40 days dried in boxes in the wind, 14 days of fermentation and maceration in a vinifier. After fermentation, lightly compress and flow into a 2500L oak barrel. Cabernet Franc 12 days of maceration and fermentation, after fermentation lightly squeezing and combining with Merlot in a 2500L oak barrel.

Maturation: 2 years 2500L barrel, 1 year barriques, 2 years bottle

Bottling: 0,75L and 1,5L bottle with cork.



www.neroneimports.com