

ITALIAN WINE PORTFOLIO

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VOLUME | 4

Moris Farms

Avvoltore, Montereggio, Morellino, Riserva, Vermentino / [PDF Presentation](#)

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AMOR | Maremma Toscana Ansonica DOC



ANSONICA 100%

Produced for the first time in 2019, AMOR represents the joining of **Ansonica** + **Morisfarms** and expresses our love for the Ansonica grape varietal. This wine is bright and sunny with intense notes of almond, peach, and the wild flora of the Mediterranean scrub. Silky in texture with a long finish and low in acidity, AMOR makes for a fabulous pairing with fatty white fish or salmon.

TASTING NOTES

Color: pale yellow

Bouquet: aromatic apricot, almond and white flower

Taste: full body, silky texture with notes of honey and orange peel

Serving Temperature: 16°C / 60°F

Food pairing: fatty white fish, and subtle flavors

TECHNICAL NOTES

Production zone: Poggetti, Massa Marittima

Terroir: rich, clay soil, slightly acidic

Exposure: South West

Yield per hectare: 9,000 kilos

PRODUCTION NOTES

The harvest occurs in mid-October. The grapes are then pressed and the must obtained is separated and statically cold racked. All must handling processes are carried out under the protection of dry ice to protect it from oxidation. Fermentation takes place in steel tanks at a controlled temperature of 18 ° C for about 21 days. After the first racking, the wine remained on its lees for up to 45 days before bottling.

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Mandriolo | Vino Bianco d'Italia



TREBBIANO 85% | VERMENTINO and other white Tuscan grapes 15%

Produced with Vermentino, Trebbiano, and other white grapes. Served cold, it is great paired with appetizers and cheese. Dry taste, rich and intense, it is fresh with hints of minerals and of yellow fruit.

TASTING NOTES

Color: soft yellow flax

Bouquet: yellow flowers, citrus, almond

Taste: full, balanced and clean

Serving temperature: 11°C / 50°F

Food Pairing: light appetizers and cheeses

TECHNICAL NOTES

Production Zone: Poggetti, Massa Marittima

Terroir: rich clay soil, slightly acidic

Exposition: South West

Yield per hectare: 13,000 kilos

PRODUCTION NOTES

Vinification and fermentation process: Harvest time during the first and second week in September. Fermentation in cement tanks at 18°C temperature for roughly 10 days.

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Santa Chiara | Maremma Toscana Bianco DOC



TREBBIANO 60% | ANSONICA 40%

Santa Chiara is the Moris family's blend of Trebbiano and Ansonica that offers a very pleasant and easy-drinking experience. With complex aromas and good acidity balanced with ripe fruit, this wine makes for a very nice aperitif or an exceptional pairing with light, citrus-based dishes.

TASTING NOTES

Color: white straw

Bouquet: complex with notes of white peach, apricot, white flower, acacia

Taste: high acidity with good structure

Serving temperature: 11°C / 50°F

Food Pairing: citrus-based fish dishes

TECHNICAL NOTES

Production Zone: Poggetti, Massa Marittima

Terroir: rich clay soil, slightly acidic

Exposure: South West

Yield per hectare: 12,000 kilos

PRODUCTION NOTES

Harvest time: the first and second week in September.

Vinification with cold, static cleaning of the must. Fermentation at 18°C will follow and it will last over two weeks. Before bottling, the wine is left to lay on its lees for around 10 days.

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Vermentino | DOC MAREMMA Toscana



VERMENTINO 90% | VIOGNIER 10%

Indigenous to coastal Tuscany, Vermentino is lean but powerful and characteristically mineral-forward. This structured wine is excellent with herb roasted chicken and other white meat, and offers a clean, refreshing finish for fried calamari.

TASTING NOTES

Color: white straw

Bouquet: fresh wet stone

Taste: crisp and elegant, lean with a powerful minerality

Serving temperature: 14°C / 57°F

Food Pairing: herb roasted chicken, fried seafood

TECHNICAL NOTES

Production Zone: Poggetti, Massa Marittima

Terroir: rich, clay soil, slightly acidic

Exposition: South West

Yield per Hectare: 9,500 kilos

PRODUCTION NOTES

Viognier is harvested in the last week of August, Vermentino in the second week of September. Vinification with cold static cleaning of the must, followed by fermentation at 64°F for roughly 21 days. The wine, after its first racking, is left to lay on its lees until 15 days before bottling.

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Scalabreto | Vino Rosso d'Italia



Scalabreto is the Moris family's sweet wine. Harvested in early December, the grapes ripen and then begin to dry on-vine which allows for increased sugar levels. The result is a balanced and pleasant sweet wine to be enjoyed with dessert, or for adventurous gourmands, as an appetizer with chicken liver paté, a Tuscan delicacy! The name, Scalabreto, derives from a dialect word used in Maremma to indicate a steep terrain, full of stones.

TASTING NOTES

Color: ruby red with purple highlights

Bouquet: rich, with a light presence of plums, figs and toasted almonds, a nose with a sweet and spicy personality

The palate is well balanced between acidity and sweetness which gives a long and rounded finish.

Serving temperature: 14°C / 57°F

TECHNICAL NOTES

Production zone: Poggetti, Massa Marittima

Terroir: rich, loamy soil, slightly acidic

Exposure: South West

Yield per hectare: 3,000 kilos

PRODUCTION NOTES

The Montepulciano grapes are harvested in early December. In this way, the grapes dehydrate on the vine, resulting in a higher concentration of sugars. The grapes are softly pressed and fermented in oak barrels for at least 12 months.

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Mandriolo | Maremma Toscana Rosso DOC



SANGIOVESE 80% | CABERNET SAUVIGNON, SYRAH, PETIT VERDOT 20%

First produced in 2008, Mandriolo Rosso is a fresh and versatile Sangiovese blend. Full of intense red fruit and low in tannins, this is a very pleasant wine to be enjoyed as an aperitif or paired with cured meats and pasta dishes.

TASTING NOTES

Color: luminescent red

Bouquet: strawberry, cherry, raspberry

Taste: intense red fruits balanced with nice acidity

Serving Temperature: 16°C / 61°F

Food pairing: cured meats, duck, and pasta dishes

TECHNICAL NOTES

Production zone: Poggetti, Massa Marittima

Terroir: rich, clay soil, slightly acidic

Exposure: South-West

Yield per Hectare: 9,000 kilos

PRODUCTION NOTES

Harvest time: second and third week in September, depending on grape varieties. Fermentation takes place in temperature-controlled cement tanks. Pumping over twice a day for a maceration period lasting 15 days. The wine is then bottled and allowed to stand for a further three months before its launch on the market.

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Morellino di Scansano DOCG



SANGIOVESE 90% | MERLOT and SYRAH 10%

The first bottle of Morellino di Scansano dates back to 1981, only a few years after the DOC had been created in 1978. This wine gets its flavor from the sandy soil on which the vines grow and the final result, in the glass, is an elegant wine with soft tannins. Made with 90% Sangiovese, this wine is fresh and pleasant with notes of red fruit, typical of this grape.

TASTING NOTES

Color: brilliant ruby red

Bouquet: cherry and spices with light earthy notes

Taste: concentrated cherry fruit balanced with elevated tannins

Serving temperature: 15°C / 60°F

Food pairing: herbaceous dishes like Tortelli Maremmani

TECHNICAL NOTES

Production zone: "Poggio la Mozza", Grosseto

Terroir: sandy soil, original sea bed, lightly acidic

Exposure: North West

Yield per hectare: 9,000 kilos

PRODUCTION NOTES

Sangiovese, Merlot and Syrah are harvested during the last two weeks of September and into the first week of October. The grapes are macerated twice per day for a period of 15 days. Fermentation occurs in temperature-controlled stainless steel tanks and lasts four months. It undergoes a further refinement in the bottle for at least two months before being put on the market.

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GUALTIERO | MORELLINO DI SCANSANO RISERVA DOCG



SANGIOVESE 90% | CABERNET SAUVIGNON and MERLOT 10%

Dedicated to Gualtier Luigi Moris, pioneer of Morisfarms, who with passion has shaped our history.

The 2021 vintage marks twenty years since his passing and fifty years since the founding of the Poggio La Mozza estate, where this wine is crafted in honor of his legacy.

Gualtiero manifests the maximum potential of the Sangiovese grape in sunny Maremma. Produced for the first time in 1988, this wine is elegant and ripe on the nose, and intense and complex on the palate. The Riserva benefits from a long aging period and is excellent with grilled meats.

TASTING NOTES:

Color: intense ruby red

Bouquet: fruity, with spicy, elegant and persistent notes

Taste: full bodied, round and harmonious

Serving temperature: 18° C / 64°F

TECHNICAL NOTES:

Production zone: "Poggio La Mozza", Grosseto

Terroir: sandy soil, original sea bed, slightly acidic

Exposure: North West

Yield per hectare: 7,000 kilos

PRODUCTION NOTES:

The grapes are harvested during the last two weeks of September and first week of October. Fermentation in temperature-controlled cement tanks with two "remontages" per day for a 20-day period of maceration. The wine is then left to age for a year in oak barrels, some used two or three times before, with an intermediate transfer. After a further refinement lasting at least six months, the wine is then put on the market.

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Barbaspinosa | SANGIOVESE Maremma Toscana Rosso DOC



SANGIOVESE 90% | CABERNET SAUVIGNON 10%

Produced under the appellation of Maremma Toscana Rosso DOC since 2015, Barbaspinosa is a robust and approachable wine. Hailing from the same vineyard as Avoltore, Barbaspinosa is the second-label red wine from the clay soils of the Poggetti Estate. High in well-integrated tannins, this is a versatile wine that can stand up to deep and robust foods. The name, Barbaspinosa, is a character from a collection of a short stories written by the Great Grandfather Giuseppe Leo Moris for his children.

TASTING NOTES

Color: Intense ruby red

Bouquet: complex, ripe plum and blackberry with deep notes of vanilla, cedar and forest floor

Taste: high, well-integrated tannins, persistent, ripe black fruit

Serving temperature: 18°C / 64°F

Pairings: wild boar, and other braised meat

TECHNICAL NOTES

Production zone: Poggetti, Massa Marittima

Terroir: clay, rich in fossils, slightly acidic

Exposure: South West

Yield per hectare: 6,000 kilos

PRODUCTION NOTES

Harvest time: second and fourth week of September.

Vinification in vitrified cement tanks. Pumping over twice a day for a maceration period lasting 18 days. The wine, before being bottled, is left to age for 12 months in the used-Avoltore oak barrels. After 4 months, bottles are released to market.

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AVVOLTORE | IGT TOSCANA



SANGIOVESE 75% | CABERNET SAUVIGNON 20% | SYRAH 5%

Avvoltore is the company's flagship wine and the pride of creator, Adolfo Parentini. Resulting from the blending of indigenous Sangiovese with untraditional Cabernet Sauvignon and Syrah all grown in the clay-limestone soil of the Avvoltore Hill, this wine marks a milestone for the Moris family's legacy of producing high quality wines in the Tuscan Maremma. The name Avvoltore is the local dialect word for a bird of prey often seen circling the most iconic hill on the Poggetti Estate by the same name.

TASTING NOTES

Color: ruby red with purple highlights

Bouquet: complex, ripe fruit and hints of vanilla

Taste: full bodied and soft, velvety feel

Serving temperature: 18°C / 64°F

Pairings: tomato-based meat roasts and aged cheeses

TECHNICAL NOTES

Production zone: "Poggio dell'Avvoltore" Massa Marittima

Terroir: rich, loamy soil, slightly acidic

Exposure: South West

Yield per hectare: 3,500 kilos

PRODUCTION NOTES

These grapes are harvested from the second weeks of September through mid-October. Fermentation occurs in temperature-controlled cement tanks. "Remontage" is twice daily for the first ten days. The wine is then left for a further 15 days in contact with the skins before being racked and immediately returned to 225-liter oak barrels (80% new), where malolactic fermentation takes place. The aging of the wine in wood barrels lasts about one year. The wine is then bottled and left to refine for another 6 months before being sold to the public.

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