

CURAFFANNI

MATERA MORO RISERVA DOC



Grapes: Cabernet Sauvignon, Merlot, Primitivo

Colour: dark red with violet reflections

Scent: intense, full, persistent with sensations of dark and red fruit and spices

Taste: full, warm, well-structured, harmonious and tannic

Food matching: meditation wine, grilled red meat

Serving temperature: 19-20°C

Alcohol content: 14.5% Vol.

Plants per Ha: 4.000

Planting system: 2,5 x 1 m

Vine training method: spurred cordon

Yield per Ha: 6.000 kg

Harvesting method: hand-picking

Altitude: 70 m a.s.l.

Vinification: de-stemming-pigeage, maceration and fermentation on the skins for 10-12 days at 25°C, 2-3 remontage operations per day and 3 delestage operations, soft pressing, separate grape vinification and subsequent assembly in the 2nd month

Ageing: in steel tanks for 3 months, in new oak barrels for 24 months, in bottles for 12 months

Bottling: dark heavy conical Bordeaux glass bottle with cork

Growing Area: Matera

-  Decanter 2020 - Bronze medal
-  Concours de Bruxelles 2020 - Gold medal
-  IWCB Vinarium 2020 - Gold medal
- 2  Gambero Rosso - Vini d'Italia 2021
- 3½  AIS - Vitae 2021
- 4  FIS - Bidenda 2021
- 2  Veronelli - Guida Oro 2021
-  Luca Maroni 2021 - 93 pts