

# OUR PASSION

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**Le Moire's** wines are born in the vineyard: they are "wines of vineyard". They are produced in Calabria, in the middle valley of the Savuto river at approximately 400 m above sea level on terraces that slope gently down to the river surrounded by uncontaminated forests. The "virgin" ecosystem along with the wind coming from the near Tyrrhenian sea, help safeguard the health of the vines allowing us to minimize the use of agrochemicals. Due to the proximity to the river the vines are subject to thermals that intensify the aromas of the local cultivars. The prevailing exposure to the evening sun from the South-West slows the ripening of the grapes and mitigates the harshness typical of southern wines. Agronomic techniques: millennia of experience in grape cultivation in this Olympus of Terroir whose name is Calabria, have established an ideal plant density of at least eight thousand plants per hectare. Such high plant density, together with low-vigor rootstock, low espaliers and painstaking manual plant management during all of the plant's life cycle, from winter pruning to harvest, allows a natural limitation in the fruit quantity on each vine and results in highly selected, sweetly perfumed and healthy grapes. Vine training system: Guyot.

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**Zaleuco.** The Luminous, the light we have been.

Dry white wine, IGT Calabria.

**Grapes:** 100% Mantonico.

The colour that doesn't go unnoticed and the slow motion of the wine in the glass betray structure and origins.

The opening on citrus scents, exotic fruits, white flowers and mineral notes reveal the identity of this southern white wine; a white wine with a vast structure and an unusual capacity of improvement through time. It's him the Mantonico!

**Serving temperature:** 8-10 °C. Alcohol: 13/14°.

**Serving suggestions:** it goes well with grilled fish, with more elaborate seafood dishes but also with medium-mature cheeses and white meats.

**Shemale.** The pride of the hybrid.

Rosé wine, DOC Savuto.

**Grapes:** 45% Arvino, 45% Magliocco, 10% Greco Nero.

A tenuous colour and an elegant aroma of strawberry and raspberry announce us a simple and satisfactory drinking experience. The sapidity towards the end invites us to a second glass to be enjoyed with an antipasto of cured meats and fresh cheeses or with a fish-based antipasto perhaps marinated in a soft sour manner. In other words, a wine that reconcile everyone.

**Serving temperature:** 8-10 °C. Alcohol: 13.0°.

**Serving suggestions:** from cured meats and young cheeses to simple vegetable-based first courses. It accompanies well any sea food dish. The combination with raw fish is simply emotional.

**Annibale.** The memory of the elephant, the strength of the conqueror.

Red Wine, IGT Calabria.

**Grapes:** 60% Magliocco, 40% Sangiovese.

The aroma of wild berries and ripe blackberries identifies the fruity and fresh character of this wine. In the mouth is polished and soft with a pleasant final persistency that goes back on the fruits felt by the nose.

**Serving temperature:** optimum below 16-18 °C. Alcohol: between 13.5° and 14.0°.

**Serving suggestions:** elaborated first courses (baked pastas, cannelloni, lasagne), second courses made of meat or grilled fish (perfect with tuna and ricciola), roasts. Medium-long ageing cheeses.

**Mute.** Unspoken passion.

Red Wine, DOC Savuto.

**Grapes:** 45% Arvino, 45% Magliocco, 10% Greco Nero.

A dense and deep colour, as dense and articulated is the aroma ranging from small ripe fruits, balsamic nuances, sweet spices to senses of liquorice and tobacco. The ancient vine (the vines cited are genetically the same plant) by now used to its territory, donates a unique equilibrium with fine tannins and a character that resembles a loaded fruit.

**Serving temperature:** 16-18 °C. Alcohol: between 13.5° and 14.0°.

**Serving suggestions:** it blends well with the great courses of the area such as the capretto al forno or the typical "pasta china". Mute is capable of entertaining your friends around a glass of wine.

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**All the wines are wholly produced and bottled at the origin by Le Moire srl**

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