



## Avvoltore Maremma IGT Toscana 2019

Moris Farms

<b>Type</b>	Red wine
<b>Origin</b>	Italy, Toscana
<b>Producer</b>	Moris Farms Maremma
<b>Classification</b>	IGT
<b>Expansion</b>	12 months used barrique
<b>Contents</b>	75 cl
<b>Vintage</b>	2019
<b>Enjoyment phase</b>	up to 11 years
<b>Serving temperature</b>	18 - 20°C
<b>Alcohol content</b>	14 %
<b>Grape varieties</b>	Syrah 5 %, Cabernet Sauvignon 20 %, Sangiovese 75 %
<b>Article no</b>	15701719

### Comments

The low yield per hectare, the late and careful harvest by hand, as well as the selection of healthy, slightly overripe grapes help to achieve the quality of the wine. After fermentation, the Avvoltore matures in oak barriques for around 18 months and then sits in the bottle for around 12 months before it goes on sale. Approximately 54,000 bottles of this special vintage were filled!

### Pairing

A nice companion for fine dishes: roasted meat, game and spicy cheese.

### Tasting notes

Deeply dark and with a magnificent bouquet, strongly fruity with slight spicy and vegetable hints, it tastes concentrated and at the same time soft. The brilliant finale is highly individual and rousing.