



“ MOCINE “ farm, Chiusure, Asciano, SIENA, Italy.

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❖ NAME OF THE WINE : MOCINE	
NAME	Toscana Red Geographical Typical Statement
VARIETY	Sangiovese, Barsaglina, Foglia Tonda
❖ TASTING NOTES	
COLOR	Deep ruby red
SCENT	Ripe red fruit and spices
TASTE	Balanced fragrant and soft and persistent in the end
❖ FEATURES OF THE TERRITORY OF PRODUCTION	
PROPERTY	Mocine
ELEVATION MEASURE	300 meters above the level of the sea
SURFACE	4 hectares
EXPOSITION	South-South Est
DENSITY OF PLANTS	5.000 plants per ha
BREEDING SYSTEM	Guyot
❖ VINIFICATION AND REFINEMENT	
YIELD HA	60/70 quintal/ hectare
TIME OF HARVEST	End September
CONDUCT OF HARVEST	Manual
TREADING	Soft
FERMENTATION CONTAINERS	Stainless steel
FERMENTATION TEMPERATURES	28°C
DURATION OF FERMENTATION	6-7 days
TIMES OF MACERATION ON SKINS	10-12 days
MALOLACTIC FERMENTATION	Done
REFINEMENT CONTAINERS	Stainless steel
DURATION OF REFINEMENT	
DATE OF BOTTLING	