



MORATTINA

Winery and Hospitality

The wine-growing estate Montefortino is situated on the ridge of the Apennine mountains, where once the castle Montis Fortini stood. The estate consists in its entirety of seven harmonically placed cottages, which together form a natural oasis. The elegant guest rooms in the cottages overlook the hills of Faenza, which is, as all the other villages in the area, rich and attractive – Brisighella, Castrocaro Terme, Torre di Monte Poggiolo and Torre d’Oriolo dei Fichi are just some kilometre away. The estate and the surrounding area with its vineyards and fields form a unique symbiosis, which protects both tradition and countryside. An integrated redevelopment project allows us to provide the guests with high quality local produce.

Over the past years remarkable investments have taken place to build the new facilities of the wine-growing estate and to bring forward the ambitious projects of wine growing whilst protecting the environment.

Vineyards: 10 hectares with the grape varieties of Sangiovese, Merlot, Cabernet Sauvignon Rosso, Sauvignon Blanc, Chardonnay, Petit Verdot with free cordons and a plantation spacing of 2,50x0,75, which equates to 5,333 plants per hectare.

Morattina - Via Montefortino, 2 - 48013 Brisighella (RA) Italy - www.morattina.it - info@morattina.it
Luca Stramenga +39 331/3167735 - luca.stramenga@morattina.it
Tom Luger + 39 335/6468456 - tom.luger@morattina.it

Tenute di
Montefortino



MORATTINA

Sangiovese DOC 2009

Vine

Plantation:

free cordons

Plantation spacing:

2,50 x 0,75; 5.333 plants per hectare

Alignment:

hilly south east exposure on sod soil without irrigation

Soil:

Sandstone and marly soil

Altitude:

150 m NN - Rootstock: Richter 110

Grapes

90% Sangiovese clone; straggly clusters and elliptical berries

10% Merlot

Fermentation

Fermentation in stainless steel containers

Malo-lactic fermentation in Barrique

After care in Barrique: 4 months

After care in bottle: 12 months

Vintage 2009

Summer of low to average temperatures; fresh and humid pre-vintage period. Vintage during the third decade of September. These aspects helped to build bunches of grapes with straggly clusters, while the relatively low temperatures during summer and autumn allowed the variety aroma to be preserved.

Organoleptic aspects

Colour: Intensive ruby red with cobalt reflexes.

Scents of forest fruits and violets. Well balanced body with elegant Tannin and balanced acidic content.

Nose: Scents of forest fruits and violets, sweet strawberries and raspberry notes that condense into morello cherry with just the slightest touch of white pepper to stop it becoming cloying.

Taste: Rich rounded fruit on the palate is backed by well tempered Tannin and a woosh of acidity to provide structure allowing the finish to linger.



Ca fuggi

Sangiovese in purezza 2009

Vine

Plantation:

spur pruned cordon

Plantation spacing:

2,50 x 0,75;

5.333 plants per hectare

Alignment:

hilly south east exposure on sod soil without irrigation

Soil:

Sandstone and marly soil

Altitude:

150 m NN - Rootstock: Richter 110

Grapes

100% Selection of Sangiovese clone; straggly clusters and elliptical berries

Fermentation

Fermentation in stainless steel containers

After care in bottle: 12 months

Vintage 2009

Summer of low to average temperatures; fresh and humid pre-vintage period. Vintage during the third decade of September. These aspects helped to build bunches of grapes with straggly clusters, while the relatively low temperatures during summer and autumn allowed the variety aroma to be preserved.

Organoleptic aspects

Colour: Intensive ruby red with cobalt reflexes.

Scents of forest fruits and violets.

Well balanced body with elegant Tannin and balanced acidic content.

Nose: Scents of forest fruits and violets, sweet strawberries and raspberry notes that condense into morello cherry with just the slightest touch of white pepper to stop it becoming cloying.

Taste: Rich rounded fruit on the palate is backed by well tempered Tannin and a woosh of acidity to provide structure allowing the finish to linger.



MORATTINA

Bianco IGT Ravenna 2010

Vine

Plantation:

spur pruned cordon

Plantation spacing:

2,30 x 0,75;

5.800 plants per hectare

Alignment:

hilly north east exposure on sod soil without irrigation

Soil:

Sandstone and marly soil

Altitude:

150 m NN - Rootstock: Richter 110

Grapes

40% Chardonnay

40% Riesling

20% Sauvignon Blanc

Fermentation

Fermentation in stainless steel containers

70% and Barrique 30%

4 months of Elevage sur Lies with Battonage

After care in bottle: 10 months

Organoleptic aspects

Colour: straw yellow, bronze colour of certain intensity.

Nose: with distinct peach and camomile.

Taste: elegant, slight camomile, elegant acidity, non stringent; complex glycerine substance for pleasant sensation of softness, viscosity and structure.

