



# ***TENUTA MORISE FARMS***



The Poggetti estate is the historic property of the Moris family in the Tuscan Maremma. Situated on a hill just 10 minutes from the Gulf of Follonica, from the main farm you can easily see the island of Elba and on certain days you can even see the island of Montecristo in the distance.

Here the Moris family grows olives for their Extra Virgin Olive Oil, cereals and wines with the IGT Toscana and DOC Maremma Toscana designations.



## OFFER A

- Tasting of 1 white, 1 rosé and 3 red wines
  - Crostini and Tuscan cold cuts
  - Cost per person €35
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## OFFER B

Tasting of 2 whites and 4 reds and a Passito

Crostini, salami and Tuscan cheeses

Cost per person €50

Exclusive offers by booking at your hotel or calling

+39 3517719272 - +39 3398496599.

email: [info@civitatours.com](mailto:info@civitatours.com)







**WINES**



## **AVVOLTORE | IGT TOSCANA ROSSO**

SANGIOVESE 75% | CABERNET SAUVIGNON 20% | SYRAH 5%

The Moris family's flagship wine, Avvoltore, takes its name from the local dialect term for the Maremma falcon. The Avvoltore is a bird of prey often found around the Poggetti Estate.

The vineyard that produces the grapes for the wine. Since the first vintage produced in 1988, the Avvoltore has only been bottled in years that are most favourable for the quality of the wine that Morisfarms has always sought to represent. For this reason, some particularly rainy vintages such as 1996, 2014 or others that had problems caused by hail, such as 2008, were not bottled.

Colour: ruby red with violet highlights

Taste: full-bodied and soft, with a clear velvety feel

## **BARBASPINOSA | MAREMMA TOSCANA DOC**

SANGIOVESE 90% | CABERNET SAUVIGNON 10%

Barbaspinosa is a robust and accessible wine. Coming from the same soil as Avvoltore, Barbaspinosa is the second red wine label from the clay soils of Tenuta Poggetti. High in well-integrated tannins, this is a versatile wine that can stand up to savoury and robust food.

Colour: deep ruby red

Flavour: soft, elegant and very persistent

## **MORELLINO CLASSICO MORIS | MORELLINO DI SCANSANO DOCG**

SANGIOVESE 90% | MERLOT, SYRAH 10%

Since the first vintage in 1981, Morellino di Scansano Classico Moris has been the standard-bearer for the pure expression of Sangiovese, fresh and rich in ripe cherries and spices.

Colour: brilliant ruby red

Taste: full, with good freshness and harmony

## **VERMENTINO | IGT TOSCANA**

VERMENTINO 90% | VIOGNIER 10%

Originating in coastal Tuscany, Vermentino Moris is easily drinkable yet powerful and typically mineral.

Colour: straw-coloured white

Taste: fresh and elegant with excellent drinkability, characterised by a marked sapidity in the mouth typical of the estate's wines.

## **AMOR | MAREMMA TOSCANA ANSONICA DOC**

ANSONICA 100%

AMOR represents the union of Ansonica and Morisfarms and expresses our love for the Ansonica grape variety. This wine is bright and sunny with intense notes of almond, peach and the wild flora of the Mediterranean and a silky texture. On the palate it has low acidity with a long finish.

Colour: Straw yellow with golden reflections

Taste: Soft, mineral

