



Azienda Agricola Biologica Marco Carpineti

MORO

LAZIO BIANCO

INDICAZIONE GEOGRAFICA TIPICA

It is said that, since ancient times, two varieties of Greco vines were cultivated in Cori, the so-called Moro and Giallo, derived from the classic Greco Bianco (White). At present, these grapes have almost totally disappeared from our area, due to the cultivation difficulties and the low yield. These ancient varieties have always been present on our estate and we used these old bases to reproduce and grow them in one of our Collesanti vineyards. The vineyards, exposed at south, south-west are set out on the first limestone strata of the Lepini mountains on a gentle slope, well protected from the northern winds. The life of these vines is six to twenty years and they have been cultivated to produce a low yield of a superior quality. From these grapes we created a white wine with unique characteristics which we have decided to call "MORO". These grapes are produced using methods of organic agriculture. When ripe, the grapes have different colours: the Moro grape is dark green, the Giallo looks almost transparent yellow. The bunches of both vines are of small size, and when ripe promise a very special wine. The selected grapes are gathered with care in the very early morning. After that, they are de-stemmed and gently pressed to obtain first pressings, which ferment at a controlled temperature for approximately 12 days. A part of the must ferments in oak barrels, instead. The wine is bottled at the end of spring and marketed after a short period.

CHARACTERISTICS

A pale yellow with greenish highlights. Fragrance of peach, almonds, with notes of cut dried grass. Dry, full-bodied harmonious flavour, with mineral notes.