



WINERY	Moro di Rinaldini
WINE	Moro del Moro Rosso dell'Emilia IGT
REGION	Emilia Romagna
VARIETAL	60% Pjcol Ross, 40% Ancellotta
LOCATION OF VINEYARDS	Calerno di Sant'Ilario d'Enza Reggio Emilia
ORIENTATION	North/South
ALTITUDE	64 meters above sea level
TYPE OF PLANTING	Integrated vineyard management using pesticides only when necessary
SOIL	Alluvial pebbly mix
TYPE OF CULTIVATION	Spurred cordon
VINIFICATION	Hand-picked grapes are dried on racks for a few months in a temperature-controlled drying room. The dried grapes are crushed in winter months followed by submerged cap fermentation with long contact on the skins.
AGING	After a natural decanting, the wine matures for 15 months, 33% in new Allier barriques, 33% in 1 year oak, and 33% in 2 year oak, then in old oak for another 15 months.
ALCOHOL CONTENT	14.5%
TOTAL PRODUCTION	3,000 bottles
OENOLOGIST	Luca Zavarise

TASTING NOTES

Ruby red in color with violet reflections. Intense, elegant, rich and smoky nose with hints of berries. Harmonious and velvety on the palate, well structured with elegant tannins. Pairs well with meat-based dishes, game, and aged cheeses.

ABOUT THE WINERY

The Moro Rinaldini farm was originally established in the late 1960s by the patriarch, Rinaldo Rinaldini, as a popular family restaurant. It is located at the foot of the Matilda hills, halfway between Reggio Emilia and Parma.

With their love for the land, and their knowledge of the "Methode Champenois" (champagne method) winemaking process, the Rinaldi family expanded, updated their facilities, and decided to save their ancient vines otherwise doomed to extinction.

Today the business is still family-owned and run by Paola Rinaldini, her husband Marco Melegari, and their son, Luke who cares for the vineyards. The cellar has been converted from an old farmhouse (ca.1884) which stands in the middle of the vineyards.

www.rinaldinivini.it