

# MORATEL

LAGREIN, TEROLDEGO, MERLOT, CABERNET



Moratèl is a blend, that merges our grapes cultivated in two very different areas from a climatic, geological and morphological point of view. Lagrein grows in Pressano, whereas Teroldego, Merlot and Cabernet in Valle dei Laghi.

## VINEYARD

The Lagrein is cultivated with Pergola system with a south west exposure. It is the same vineyard, that produces our Lagrein Riserva Pletter, but in this case the vines are younger with an average age of about 20 years. In Pressano the climate is continental and the soil is composed of sedimentary rocks made of compact sandstone and limestone known as the Werfen formation. The Valle dei Laghi instead has a Mediterranean climate where our Teroldego, Merlot and Cabernet grow. All of them are Guyot trained. The soil has a morainic origin and in the Pivier vineyard, where the Merlot grape grows, we have a substantial supply of clay and silt.

## SUMMARY

VIGNETI DELLE DOLOMITI IGT

**Lagrein:** Lagrein, Teroldego, Merlot, Cabernet

**Vineyard:** Pressano and Valle dei Laghi

**Soil:** in Pressano the soil is composed of sedimentary rocks made of compact sandstone and limestone; in Valle dei Laghi it has a morainic origin

**Vinification:** fermentation in stainless steel, aging in used barriques and large barrel

**Production:** 10-15.000 bottles, depending on the vintage

## VINIFICATION

The destemmed grapes are fermented with its whole bunches in stainless steel tank. Maceration lasts approximately 10 days for Lagrein and Teroldego and approximately 20 days for Merlot and Cabernet. Once the fermentation is complete, the wine ages in barriques and in large barrels for about 12 months, at which point the cuvée of the different wines is made. In order to guarantee the wine's freshness and fruit flavor, the wine is stored exclusively in used barrels. After bottling, Moratèl ages for at least six months in the bottle before being sold.



CESCONI