

Poderi Morini

Italy - Emilia Romagna - Villanova di Forlì (FC)



Ownership/Founders Daniela and Alessandro Morini

Start of Activity 1998

Vitiviniculture Natural

Hectares 20

Bottles produced 100.000

RUBACUORI ROSSO PASSITO
FROM STRAMATURE VDT GRAPES

100% Centesimino

Production area: Oriolo - Faenza (Romagna)

Terrain: medio impasto

Harvest: manual

Vinification: steel

Refinement: 12 months in tonneaux, 12 months in bottle

Color: deep ruby red

Fragrance: Hints of roses, violets, black cherries, with a noble spice of vanilla and chocolate

Flavor: Sweet, great balance and elegance, full and enveloping thickness with silky, velvety and persistent finish

Alcoholic Grade: 13.5% vol

Poderi Morini is located in the Romagna wine heart where the passion for the soil stands out in the company slogan: "we give value to the Romagna we love", words that fully illustrate the motivation of Morini project. The Azienda Agricola was born in 1998 from the idea of Natale Morini, poultry and agricultural entrepreneur. It becomes a reality thanks to the enthusiasm, seriousness and perseverance of Alessandro and his wife Daniela, who put body and soul in a project of quality wines production: research and valorization of local vineyards with the purpose to promote the land of Romagna. The Poderi Morini fertile soil lays down in Faenza slopes, enjoying this particular microclimate, which benefits from the Adriatic breeze and winds coming from the Tuscan-Romagnolo Appennine. An accurate care of every single vineyard, in the cellar and in the connection with the environment, giving emphasis to the autochthone productions with the help of highly experienced collaborators: this is the philosophy of Morini's family, which truly represents the tradition and the enological potential of Romagna, a region that in recent years has grown a lot in the quality of its wines.