MASSERIA
SURANI®
CANTINA MOROS

Moros

Denomination
Salice Salentino DOP Riserva

Winery
Cantina Moros

A small and ancient vineyard and a cellar, perhaps the smallest in Italy, born only to produce this unique wine. Brilliant and authentic expression of a «cru».

CANTINA MOROS - Guagnano (LECCE) APULIA

Alcohol	Acid	Residual sugar
14,5%	5,5 g/L	1 g/L

The "A vineyard, a cellar, a wine" project represents the synthesis of Masseria Surani's project aimed at the maximum expression of the terroir,and began with the recovery of a vineyard and a factory from the 1950s, in the center of the town of Guagnano: today a very small boutique cellar dedicated to the production of a single cru of the highest quality, which hands down, enhances and elegantly interprets the essence of a denomination that has written the history of the area, Salice Salentino. Wooden barrels alternate with paintings of great value, and the underground cellar houses the precious archaeological finds of the "Museum of the Symposium". A unique place where the link between art and wine reveals Cantina Moros' identity at every step. The clayey and dark earth hosts the Negroamaro saplings, as per tradition. At the center of the vineyard-garden, a traditional agricultural refuge welcomes workers and wine-lovers, in the shade of a fig tree.

VARIETY

100% Negroamaro

18-20 months in barrique, 18 months in bottle

TASTING NOTES AND PAIRINGS

Dense garnet red color, bathed in light. The nose captures due the purity of the aromas: black cherry, licorice and rose petals combine with tobacco and sweet spices; notes of candied orange and pine resin. Mouthfilling and coherent, flowing with class and drinkability, with strong tannins and a formidable energy. Persistence of relief and slightly bitter finish, in which we find spicy references of cocoa. The flavor and complexity make it ideal for rich dishes, meat, braised meats, and aged cheeses.