



UMBERTO CESARI

# MOMA RED

SANGIOVESE CABERNET SAUVIGNON RUBICONE IGT



## GRAPES

Sangiovese, Cabernet Sauvignon,  
Merlot

## SOIL TYPE

Clayey, medium consistency.

## AVERAGE AGE OF THE VINES

15 years

## YIELD PER HECTARE

8 tons.

## VINIFICATION

12-14 days in temperature controlled,  
vertical steel vinification tanks.

## AGEING

6 months in 30 hl. Slavonian barrels,  
3 months in bottles.

## ALCOHOL CONTENT

13% vol.

## AGEING POTENTIAL

Its evolution can be appreciated in the  
2-5 years following the grape harvest.

## AVAILABLE SIZE

0,375; 0,750 l; 1.5 l; 3l.

## SERVING TEMPERATURE

14 °C

## COLOUR

Intense red, with purplish highlights.

## NOSE

Intense and long-lingering, with  
pronounced wild red berry fruit.

## TASTE

Velvet-smooth and soft, quite elegant and  
beautifully proportioned.

## MATCHING TO

Table wine together with typical Emilian  
first courses, charcuterie, red and white  
meat.



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# MOMA WHITE

TREBBIANO CHARDONNAY RUBICONE IGT

## GRAPES

Trebbiano, Chardonnay, Sauvignon.

## SOIL TYPE

Clayey and stony.

## AVERAGE AGE OF THE VINES

10 years

## YIELD PER HECTARE

10 tons

## VINIFICATION

Soft pressing and fermentation at controlled temperature of 15/16 °C.

## AGEING

3 months in steel tanks.

## ALCOHOL CONTENT

13% vol.

## AGEING POTENTIAL

Wine of great longevity.



## AVAILABLE SIZE

0,750 l

## SERVING TEMPERATURE

8-10 °C

## COLOUR

Subtle straw yellow.

## NOSE

Ephatic and lingering with fragrant pear and apple, concluding with subtle banana.

## TASTE

Full-bodied, elegant, and balanced, with just the right degree of crisp fruitiness.

## MATCHING TO

Perfect for fish starters and first courses, for grilled fish and creamy cheeses.

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# MOMA SPUMANTE

PIGNOLETTO DOC SPUMANTE

## GRAPES

100% Pignoletto

## SOIL TYPE

Generally clayey, partially stony.

## AVERAGE AGE OF THE VINES

15 years

## YIELD PER HECTARE

10 tons

## VINITIFICATION

Soft pressing and temperature controlled fermentation at 16°C.

## SPARKING PROCESS

Charmat method: The Pignoletto cuvée refermentes in temperature controlled high-pressure fermenters at 15°C for about 30 days, then it matures for 120 about days on the yeast.

## ALCOHOL CONTENT

12% vol.

## AVAILABLE SIZE

0,750 l

## SERVING TEMPERATURE

6 °C

## COLOUR

Pale straw yellow, with lingering perlage.

## NOSE

Intense bouquet of spring blossom with a stylish note of Golden Delicious.

## TASTE

Subtle and delicate on the palate with delicious freshness.

## MATCHING TO

Perfect for fish entries and first courses, fresh and creamy cheeses. Excellent as an aperitif.

