

# MORELLINO RISERVA MORIS | MORELLINO DI SCANSANO RISERVA DOCG



**SANGIOVESE 90% | CABERNET SAUVIGNON and MERLOT 10%**

The Morellino Riserva Moris manifests the maximum potential of the Sangiovese grape in sunny Maremma. Produced for the first time in 1988, this wine is elegant and ripe on the nose, and intense and complex on the palate. The Riserva benefits from a long aging period and is excellent with grilled meats.

## **TASTING NOTES:**

Color: intense ruby red

Bouquet: fruity, with spicy, elegant and persistent notes

Taste: full bodied, round and harmonious

Serving temperature: 18° C / 64°F

## **TECHNICAL NOTES:**

Production zone: "Poggio La Mozza", Grosseto

Terroir: sandy soil, original sea bed, slightly acidic

Exposure: North West

Yield per hectare: 7,000 kilos

## **PRODUCTION NOTES:**

The grapes are harvested during the last two weeks of September and first week of October. Fermentation in temperature-controlled cement tanks with two "remontages" per day for a 20-day period of maceration. The wine is then left to age for a year in oak barrels, some used two or three times before, with an intermediate transfer. After a further refinement lasting at least six months, the wine is then put on the market.