

# Morellino di Scansano DOCG



## **SANGIOVESE 90% | MERLOT and SYRAH 10%**

The first bottle of Morellino di Scansano dates back to 1981, only a few years after the DOC had been created in 1978. This wine gets its flavor from the sandy soil on which the vines grow and the final result, in the glass, is an elegant wine with soft tannins. Made with 90% Sangiovese, this wine is fresh and pleasant with notes of red fruit, typical of this grape.

## **TASTING NOTES:**

Color: brilliant ruby red

Bouquet: cherry and spices with light earthy notes

Taste: concentrated cherry fruit balanced with elevated tannins

Serving temperature: 15°C / 60°F

Food pairing: herbaceous dishes like Tortelli Maremmani

## **TECHNICAL NOTES:**

Production zone: "Poggio la Mozza", Grosseto

Terroir: sandy soil, original sea bed, lightly acidic

Exposure: North West

Yield per hectare: 9,000 kilos

## **PRODUCTION NOTES:**

Sangiovese, Merlot and Syrah are harvested during the last two weeks of September and into the first week of October. The grapes are macerated twice per day for a period of 15 days. Fermentation occurs in temperature-controlled stainless steel tanks and lasts four months. It undergoes a further refinement in the bottle for at least two months before being put on the market.