



MORELLINO DI SCANSANO DOCG

Harmonic, elegant wine characterised by notes of red berries and spices. Intense, enveloping structure like Maremma.

Grape variety: Sangiovese 90%, Merlot 10%

Production area: Magliano in Tuscany

Annual production: 30,000 bottles

Grape harvest: manual, in mid-September

Vinification: the grapes from our best vineyards registered as Morellino DOCG are processed in a very traditional manner: the bunches are destemmed, pressed and fermented in steel tanks for two weeks at a controlled temperature of 26°C. This is followed by ageing of 8 months and refinement in the bottle for a minimum of 5 months.

Flavour and aroma: ruby red. Elegant and spicy with fresh notes of red berries. In the mouth it is soft, persistent and fresh at the finish.

Pairings: pasta dishes with red sauces and meat sauce, red meat, spicy dishes, eggs.

Serving temperature: 18°C.

Certification: ICEA – Naturland Fair