

# MORELLINO DI SCANSANO "POGGIO MARCONI" 2015

DOCG Morellino di Scansano

# VALDIFALCO



## Wine Description

Ruby red. Hints of red fruits and wood that well integrate the fruity bouquet. In the mouth soft, rich in fruit and tertiary aromas, elegant tannins, long, warm and pleasant finish. There is a good marriage with "robust" dishes: steaks, red meat, roasted, legume soups, game birds

<b>Wine Type:</b>	Still wine   red   dry
<b>Alcohol:</b>	14.5 %
<b>Acid:</b>	5.65 g/l
<b>Residual Sugar:</b>	1.67 g/l
<b>Certificates:</b>	vegan, organic, bio-dynamic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	15 - 17 °C
<b>Aging Potential:</b>	9 years
<b>Optimum Drinking Year:</b>	2017 - 2026

## Award

<b>Luca Maroni:</b>	95
<b>Vini Buoni d'Italia:</b>	3 stelle

## Vineyard

<b>Origin:</b>	Italy, Toscana, Magliano in Toscana
<b>Quality grade:</b>	DOCG Morellino di Scansano
<b>Site:</b>	Poggio Marconi
<b>Varietal</b>	Sangiovese 100 %   18 years 5000 plants/ha   6000 liter/ha

## Harvest and Maturing

<b>Harvest</b>	handpicked   16 kg cask
<b>Grape Sorting:</b>	manual
<b>Fermentation:</b>	spontaneous with pied de cuve
<b>Malolactic Fermentation:</b>	yes
<b>Fermentation Process</b>	délestage   1 - 3 x day   Duration: 5 days pump over   1 - 1 x day   Duration: 17 days
<b>Maturing</b>	60 %   oak barrel   3000 L   used barrel   16 month(s)   Sangiovese 40 %   tonneau   500 L   used barrel   16 month(s)   Sangiovese 100 %   large wooden barrel   4800 L   used barrel   3 - 20 month(s)   Sangiovese
<b>Bottling</b>	natural cork   July 24, 2017   2703 bottles   Lot Number: L1707

## Product Codes

EAN: 803213033209

## Curiosity

The local designation of Morellino dates back to the Middle Ages. According to the etymology the name of Morellino derives either from the horses Morello, which towed the carriages or from the dark coloured berries that are called moro. The uniqueness of the Sangiovese of Scansano grapes is that they had no contact with other vines for over 150 years. There was only once an encounter with the Alicante back in the 1700.

## Food pairing

Ideal match for local dishes of the Maremma, wild boar and venison meat. It also goes perfectly with Pecorino Toscano DOP.