



Wine Description

Intense purple red. To the nose rich with red fruits, ripe black cherry, blackberry and blackcurrant. It opens up and offers ethereal scents after a little while. Tannins are strong. Long, warm and soft finish. Ideal match for local dishes of the Maremma, wild boar and venison meat. It also goes perfectly with Pecorino Toscano DOP.

Wine Type:	still wine red dry
Residual Sugar:	5.74 g/l
Alcohol:	0 %
Acid:	2.79 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Aging Potential:	8 years
Optimum Drinking Year:	2018 - 2026

Vineyard

Origin:	Italy, Toscana, Magliano in Toscana
Quality grade:	DOCG Morellino di Scansano
Site:	Maremma
Varietal:	Sangiovese 85 % 18 years 5000 plants/ha 6000 liter/ha Syrah 15 % 17 years

Harvest and Maturing

Fermentation:	spontaneous with pied de cuve
Malolactic Fermentation:	yes
Fermentation Process:	délestage 1 - 3 x day Duration: 5 days pump over 1 x day Duration: 17 days
Maturing:	90 % stainless steel tank 10000 L used barrel 14 month(s) 10 % tonneau 500 L used barrel 14 month(s) 100 % steel tank 10000 L 2 - 16 month(s)
Bottling:	natural cork Oct. 16, 2017 8320 bottles Lot Number: L1710 natural cork March 9, 2018 4179 bottles Lot Number: L1803 natural cork May 3, 2018 4547 bottles Lot Number: L1805 natural cork June 29, 2018 200 bottles Lot Number: L1806 Aug. 1, 2018 17870 bottles Lot Number: L1808

Product Codes

EAN:

8032130033049

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

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