

# MORELLINO DI SCANSANO LE TORRI DEL FALCO 2016

DOCG Morellino di Scansano

# VALDIFALCO



## 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.

<b>Wine Type:</b>	Still wine   red   dry
<b>Certificates:</b>	vegan, organic, bio-dynamic
<b>Allergens:</b>	sulfites
<b>Drinking Temperature:</b>	15 - 17 °C
<b>Aging Potential:</b>	8 years
<b>Optimum Drinking Year:</b>	2018 - 2026

## Vineyard

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

## Harvest and Maturing

<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 x day
<b>Maturing</b>	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)

## Product Codes

<b>EAN:</b>	8032130033049
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## 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.