

2017

DOCG Morellino di Scansano



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
Alcohol:	14.5 %
Residual Sugar:	1.65 g/l
Acid:	5 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Aging Potential:	8 years
Optimum Drinking Year:	2019 - 2027

Award

Luca Maroni:	94
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Vineyard

Origin:	Italy, Toscana, Magliano in Toscana
Quality grade:	DOCG Morellino di Scansano
Site:	Maremma
Varietal	Sangiovese 85 % 19 years 5000 plants/ha 6000 liter/ha Syrah 15 % 18 years

Harvest and Maturing

Harvest	handpicked 15 kg cask
Grape Sorting:	manual
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. 30, 2018 1200 bottles natural cork Nov. 9, 2018 5202 bottles natural cork Nov. 21, 2018 9798 bottles natural cork Jan. 24, 2019 3850 bottles natural cork Feb. 5, 2019 2820 bottles

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

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