



## 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:	13.5 %
Residual Sugar:	0.39 g/l
Acid:	4.99 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Aging Potential:	8 years
Optimum Drinking Year:	2020 - 2028

## Award

Luca Maroni:	92
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## Vineyard

Origin:	Italy, Toscana, Magliano in Toscana
Quality grade:	DOCG Morellino di Scansano
Site:	Maremma
Varietal:	Sangiovese 85 %   20 years 5000 plants/ha   6000 liter/ha Syrah 15 %   19 years

## Harvest and Maturing

Harvest:	handpicked   16 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 month(s)

**Bottling:**

natural cork | March 18, 2019 | 2660 bottles | Lot Number: L1903  
natural cork | April 18, 2019 | 11670 bottles | Lot Number: L1904  
natural cork | Aug. 7, 2019 | 2140 bottles | Lot Number: L19081  
natural cork | Nov. 13, 2019 | 7420 bottles | Lot Number: L1911  
natural cork | Jan. 17, 2020 | 2190 bottles | Lot Number: L2001  
natural cork | Feb. 20, 2020 | 4660 bottles | Lot Number: L2002

**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.