

**2022**

DOCG Morellino di Scansano



**Origin:** Italy, Toscana, Magliano in Toscana  
**Quality grade:** DOCG Morellino di Scansano  
**Site:** Maremma  
**Varietal:** Sangiovese 85 % | 24 years  
5000 plants/ha | 6000 liter/ha  
Syrah 15 % | 23 years

## Cellar

**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 | 8 - 12 month(s)  
10 % | small wooden barrel | 500 L | used barrel | 8 - 12 month(s)  
100 % | steel tank | 10000 L | 2 month(s)

## Data

**Wine Type:** Still wine | red | dry  
**Alcohol:** 14.5 %  
**Acid:** 5.3 g/l  
**Residual Sugar:** 2 g/l  
**Certificates:** vegan, organic, bio-dynamic  
**Allergens:** sulfites  
**Drinking Temperature:** 15 - 17 °C  
**Aging Potential:** 8 years  
**Optimum Drinking Year:** 2024 - 2032

## Awards

**Guida Bio:** 4 foglie

## Product Codes

**EAN:** 8032130033049

## 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.

### **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.