



Origin:	Italy, Toscana, Magliano in Toscana
Quality grade:	DOCG Morellino di Scansano
Site:	Maremma
Varietal	Sangiovese 85 % 26 years 5000 plants/ha 6000 liter/ha Syrah 15 % 25 years

Cellar

Harvest	middle/september
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)
Bottling	100 % steel tank 10000 L 2 month(s) Jan. 29, 2026 May 27, 2026

Data

Wine Type:	Still wine red dry
Alcohol:	13.5 %
Acid:	4.4 g/l
Residual Sugar:	0.3 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Aging Potential:	8 years
Optimum Drinking Year:	2026 - 2034

Product Codes

EAN:	8032130033049
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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.

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.