



MORELLINO
 MORELLINO DI SCANSANO DOCG
 THE VELVETY RED WITH FRUIT AND SPICES

Grape variety Sangiovese

Cultivation area Tuscany, DOCG zone of Morellino di Scansano.

Vineyard Partly old and partly newly planted vineyards.

Yield per hectare 80 hl

Harvest The most suitable grapes are selected in the vineyard.

Vinification The selected grapes are fermented in stainless steel tanks. This is followed by a few months of refinement in the bottle.

Characteristics The intense ruby red wine shows aromas of violets, cherries and wild berries in its complex bouquet. On the palate it presents itself very harmonious and leaves a warm impression. The soft tannins give the wine a good structure and a long-lasting aftertaste.

Food pairing The wine is excellent with game dishes, aged cheese and with rich fish.

**AVERAGE
 CHEMICAL ANALYSIS***

Alcohol
 13 %

Residual sugar
 1 g/l

Total acidity
 5 g/l

Extract
 28,5 g/l

Recommended serving
 temperature
 16 °-18 °

Ageing potential
 5 years



*The information may vary according to the vintage