



Morellino di Scansano DOCG 2018

Decanter 95/100



This Morellino is crafted from the estate's best Sangiovese grapes, combined with Merlot and Cabernet Sauvignon. This is a great vintage of Morellino di Scansano which offers a lot of structure

Denomination: Morellino di Scansano DOCG

Grape varieties: 85% Sangiovese 10% Cabernet Sauvignon 5 % Merlot

First vintage produced: 2015

Area of production: Magliano in Toscana – Loc. Poggio La Mozza

Vineyard position: 150 MASL with Nord-Nord-East sun exposure

Soil: Sandy, with high presence of sandstone rocks

Training system: Guyot

Vineyard age and density: 5-17 years; 6000 plants per hectare

Harvest: Manual, beginning in the first decade of September for Merlot and the first week of October for Sangiovese and Cabernet Sauvignon

Vinification: Alcoholic fermentation at 25-28°C in stainless steel and maceration for 15 days; Malolactic fermentation in stainless steel

Aging: in barriques of 225 l for 12 months and in the bottle for at least 3 months

Tasting notes: Brilliant ruby red in color. On the nose di colore rosso rubino brillante. At the nose this wine offers scents of ripe red fruits and liquorice combined with notes of vanilla, wet earth and red orange peel. On the palate it is pleasantly refreshing and savoury. The dense structure of this wine allows to be aged for more than 12 years

Alcohol: 14.5%

Production: 40.000 bottiglie/anno

Format: 0.75 l, Magnum and Double Magnum

