



## *Morellino di Scansano DOCG 2019*

*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

**Vineyard management:** Organic

**Soil:** Sandy, with high presence of sandstone rocks

**Training system:** Guyot

**Vineyard age and density:** 6-18 years; 6000 plants per hectare

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

**Vinification:** Alcoholic fermentation at 24-26°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. At the nose this wine offers scents of cherry, currant and pomegranate combined with notes of vanilla and graphite. On the palate it is pleasantly refreshing, fruity and savoury. The dense structure of this wine allows aging for more than 12 years

**Alcohol:** 14.5%

**Production:** 40.000 bottles/year

**Formats:** 0.75 l, Magnum and Double Magnum

