



Morellino di Scansano DOCG 2016

The combination of a hillside location and the sea creates a unique microclimate. Wines from this zone have very particular aromas due to the lower than average rainfall during autumn and winter along with influence of sea breezes.

Denomination: Morellino di Scansano DOCG

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

First vintage produced: 2015

Production area: Poggio la Mozza, Magliano in Toscana

Vineyard position: 150 MASL with north and northeast sun exposure

Soil: rich in sandstone and sandy-loamy structure

Training system: Guyot

Vineyard age and density: 4-15 years; 6000 plants per hectare

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

Vinification: Alcoholic fermentation at 28-30°C in stainless steel and maceration for 12 days. Malolactic fermentation in stainless steel

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

Tasting notes: Brilliant ruby red in color, on the nose this wine offers scents of red fruits, plums, and violets. Also evident are notes of blond tobacco, graphite, damp underbrush, and toasty notes. On the palate, it is pleasantly refreshing, with elegant and balanced tannins that leave a long finish of toasted and bitter cacao notes, which come from aging in wood.

Will age well for eight years or more

Alcohol: 14.5%

Production: 40 000 bottles/year

Format: 0.75 l, Magnum and Double Magnum

