

# MORELLINO DI SCANSANO DOCG 2015



**VARIETIES** 100% Sangiovese

**AREA** Maremma (Tuscany)

**SOIL** Clay – sandy

**GROWING TECHNIQUE** Stubbed cordon

**VINEYARD EXPOSURE** South-West

**PLANTING SYSTEM** 2,8m x 0,8m

**OUTPUT PER HA** 7500kg

**HARVEST** September (by hand)

**VINIFICATION** 10 days maceration, low temperature fermentation

**AGING** 8 months steel, 3 months bottle

**ALCOHOL** 14% vol

**ACIDITY** 4,7

**VISUAL ANALYSIS** Medium ruby red hue

**OLFACTORY ANALYSIS** At the nose the wine is fruity, with evident cherry and blackberry tones and a pleasant spicy and herbal note.

**GUSTATIVE ANALYSIS** In the mouth it appears fairly dense, with a good body and a balanced acidity, with perceptible, but controlled tannins.

Good persistence, equally due to the fruity and spicy olfactory sensations. It closes with a slightly bitterish aftertaste.

**BEST WITH** The full body and the good variety of its aromas make this MORELLINO DI SCANSANO DOCG an excellent match for the typical dishes of the local cuisine.

From the rich Tuscan soups to roast red meat, this wine is perfectly matched to pappardelle with wild boar ragout, medium-old sheep cheeses and meat dishes in general, provided they are not grilled.

*Alberto Motta* - STRADA BANDITELLA 2 n 16 58100 GROSSETO - ITALIA