

MORELLINO DI SCANSANO

DENOMINAZIONE DI ORIGINE CONTROLLATA GARANTITA

Grape variety: Sangiovese

Soil: Deep, with coarse sands and deep clay; very stony and well-drained

Vine training system: Cordon Spur

Vine density 5,000 vines per hectare

Grape yield: 9 tonnes/ha

Harvest: End of September

Pressing: De-stemming and partial rupturing of the grapes

Type of press: Pneumatic

Fermentation: In stainless steel tanks at a controlled temperature

Temperature: 27° - 28°C

Duration: 7 days

Maceration on the skins: During the alcoholic fermentation

Malolactic fermentation: Carried out spontaneously, in stainless steel tanks

Maturation: In stainless steel tanks

Bottle ageing: 3 months

Colour: Deep ruby red

Fragrance: Scents of red fruits and violets, with spicy hints on the finish

Taste: A wine with well-balanced, soft and persistent tannins. Its freshness makes it very easy to drink

Pairing: Particularly suitable for accompanying cold cuts, cheese or meat dishes

Initial serving temperature: 15° - 16°C

