



MORELLINO DI SCANSANO Denominazione di Origine Controllata e Garantita

Harvest Date 2019: Beginning of harvest on 12 September, end of harvest on 18 October. Harvesting done manually on all the grapes.

Vineyard (extension): 22 hectares in organic management certified by ICEA. All the vineyards are grown with the criterion of high planting density (from 5700 to 6500 vines / ha), the prevailing training method is the double Guyot with some sapling plots.

Grapes: 85% Sangiovese, 15% other red grape varieties (Ciliegiolo, Colorino, Alicante, Syrah).

Vinification: The vinification takes place with traditional methodology, in thermo-conditioned concrete tanks and small truncated conical wooden vats, for fermentation only indigenous yeasts (pied de cuve) are used, prolonged maceration times on the skins (15-20 days) at controlled temperatures of 27-29 ° C. The extraction of polyphenols is obtained through frequent pumping over alternating with delestages.

Maturation: All the wine is aged in wood for 12 months in small barrels (25 hl) and 500 liter tonneaux.

Bottling Date: April 2021, **Bottles Produced:** 80,000

Longevity vintage 2019: More than 10 years.

Analytical Data: Alc/v 14.5 % ; **Total Acidity** 5.45 g/l ; **Sugar** 0,5 g/l.

Tasting notes: intense and deep ruby bone, perfume characterized by primary aromas of red fruit that integrate with spice perceptions, a discreet complement to the woody note. On the palate it is clean, wide and round, however lively thanks to a balanced acidity. It is a "gastronomic" wine suitable to accompany in the best way the cuisine of the Tuscan tradition and in particular of the Maremma.