

## Morellino di Scansano D.O.C.G.

Obtained from Sangiovese and Mediterranean grape varieties such as Syrah, Morellino di Scansano "Poggio Morino" has a ruby-garnet red colour. It is fresh on the nose with notes of violet and ripe red fruits, while the taste is fragrant, flavoursome and well-balanced.

The grapes, harvested when perfectly ripened, have the stems directly removed when coming from harvesting carts and are subsequently transferred into stainless steel tanks where they will start the fermentation process.

Maceration lasts two weeks, at the end of which the wine is separated from the skins.

The entire process may rely on temperature control, which prevents exceeding 30°C even in the delicate fermentation stage.



DENOMINATION	Morellino di Scansano D.O.C.G.
GRAPES	Sangiovese - Syrah
BOTTLES PRODUCED	80.000
LOCATION	Preselle - Scansano
ALTITUDE	60 - 110 m.a.s.l.
PLANTING DENSITY	5700 vines/ha
HARVEST DATE	Early September
MALOLACTIC FERMENTATION	In vats
AGEING	4 months in oak barrels
AGEING IN BOTTLE	3/4 months
ALCOHOL CONTENT	13,5%