



MORELLINO DI SCANSANO DOCG

Production area: Locality of Cavallini, Manciano (GR)

Blend: Sangiovese picked by hand in boxes in the Giovanni vineyard

Soil: medium clay soil rich in medium rock fragments

Training system: spurred cordon

Planting density: 4000 plants per hectare

Grape yield: 2 kg per plant

Harvest: end of September

ANALYSIS:

Alcohol content: 14% vol.

Total acidity: 5.50 gr/l pH: 3.65

Residual sugar: 1.15 gr/l

Vinification: spontaneous fermentation with native yeasts in steel vats

Refinement: steel and large casks

Colour: brilliant ruby red

Bouquet: cherry and red fruits in general, complex due to spicy notes

Taste: fresh and persistent, with soft tannins

Serving suggestions: traditional Maremma first course dishes, red meats, medium-aged cheeses