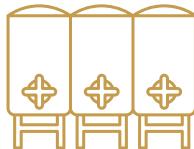


Morellino di Scansano

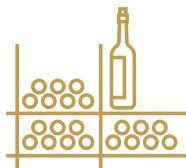


Italy
Toscana
Pontedera



VINIFICATION

Produced from a careful selection of grapes grown in a small area of the Maremma, between the Ombrone and Albegna rivers. The freshly harvested grapes are immediately crushed and fermented at controlled temperature in stainless steel tanks.



AGEING

After vinification, the wine ages for 12 months in Slavonian oak barrels.



TASTING NOTES



Deep ruby red in colour.



Rich and enveloping aromas of ripe red fruit, soft spices, and warm tobacco.



CLASSIFICATION

D.O.C.G.

WINE TYPE

Red

ALC./VOL.

13%



GRAPE VARIETIES

85% Sangiovese
10% Cabernet Sauvignon
5% Merlot

AGRICULTURAL SYSTEM

Conventional

HARVEST

Manual, second half of September



On the palate, it shows good structure and immediate character: smooth, with sweet fruity notes supported by well-polished tannins.