

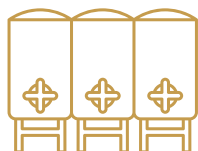


# Morellino di Scansano

-Il Fortino-



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.



Deep ruby red in colour.



## TASTING NOTES



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.