

MORELLINO DI SCANSANO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Persistent and mouth filling, Tuscany in a sip.



GRAPE VARIETIS : Sangiovese, Malvasia Nera, Ciliegolo.

AREA OF PRODUCTION : Scansano, Tuscany

ALCOHOL: 13,00% vol

HARVEST: September /October

VINIFICATION : take place in small steel tanks with selected yeast, maceration for 15 – 20 days at controlled temperature practicing pumping over and delestage, carefully.

TASTING NOTES : Brilliant and ruby red, intense. Elegant bouquet with typical sangiovese sensations. The incipit on the nose is of red fruits as redcurrant and wild strawberry. Mouthfilling. Perfect combination of spices and violet hints. Pleasantly silky, armonic and persistent with a long finish.

AWARD :

92 PUNTI @ I MIGLIORI VINI ITALIANI - LUCA MARONI