



DENOMINATION

Morellino di Scansano

BLEND

Sangiovese 90% red grapes authorized 10%

VINEYARDS

Italia – Regione Toscana – Provincia di Grosseto

VINIFICATION AND REFINING PROCESS

Fermentation in red, with maceration on the skins for about 15 days at a controlled temperature. While aged for two years, at least one of which in oak barrel, can be classified as riserva.

TASTING NOTES

Colour: Ruby red tending towards garnet

Aroma: Winey and with ageing intense, ethereal, agreeable and fine

Taste: Dry, warm, sober and slightly tannic

ALCHOOL

13%