

CANTINA
LaSelva

Cultura Bio dal 1980

LE ECCELLENZE DI CASA
"Our wines of excellence"

Colli dell'Uccellina

MORELLINODI SCANSANO DOCG RISERVA



This Morellino di Scansano, one of our region's most extraordinary wines, comes from our vineyard in Uccellina Park. An elegant, compact and full-bodied wine with pleasantly fruity and spicy notes.

Grape variety: 85% Sangiovese, 15% Merlot

Production area: Magliano in Tuscany

Annual production: 20,000 bottles

Grape harvest: manual, in crates

Vinification: the grapes are harvested when they achieve optimal ripeness and vinified separately in small stainless steel tanks at a controlled temperature. When fermentation is completed, the Sangiovese is left in contact with the skins for another 10 days, while the Merlot is placed directly into new French Allier oak barriques. At the end of maceration, the Sangiovese is put into Allier oak tonneaux for 12 months. During maturation the wines are racked twice and combined only shortly before bottling.

Flavour and aroma: ruby red. Fresh notes of red fruits and black-currant, finished with complex spice. The palate has a nice articulation from which emerges a lively fruitiness, pleasant tannins and balanced acidity. Good persistence.

Alcoholic degree: 14,5%

Pairings: game, red meat, aged cheeses.

Serving temperature: 16-18°C.

Certification: ICEA

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