



<b>General:</b>	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.
<b>Grape varieties:</b>	85% Sangiovese, 15% Merlot
<b>Production area:</b>	Magliano in Toscana
<b>Annual production:</b>	13,500
<b>Drinking temperature:</b>	16C - 18C
<b>Alcohol:</b>	14.5%
<b>Residual sugar:</b>	0.79 g
<b>Acidity:</b>	5.17 g/l
<b>pH-value:</b>	
<b>Suitability for storage:</b>	
<b>Vegan:</b>	Yes
<b>Eco-auditor &amp; Quality:</b>	IT-BIO-006, EU Bio-Logo, 100% bio, Italian agriculture, EU Bio Regulation
<b>Vinification:</b>	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 oak barriques. At the end of maceration, the Sangiovese is put into French oak tonneaux for 12 months. During maturation the wines are racked twice and combined only shortly before bottling.
<b>Taste:</b>	Fresh notes of red fruits and blackcurrant, finished with complex spice. The palate has a nice articulation from which emerges a lively fruitiness, pleasant tannins and balanced acidity. Good persistence.
<b>Pairings:</b>	It goes with game, red meat, aged cheeses.

**Content:**

0,75 l

**Barcode:**



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