



MORELLINO DI SCANSANO

DOCG

AREA OF ORIGIN:

Tuscany, province of Grosseto (municipalities of Scansano and Magliano in Tuscany).

PEDOCLIMATIC ENVIRONMENT:

The appropriate pedoclimatic environment characteristic of the area which lends the grapes and the wine their specific characteristics.

GRAPE VARIETIES:

Up to 100% Sangiovese. Other authorised red grape varieties may be added, either individually or together, up to 15%.

COLOUR:

Intense ruby red verging on garnet red when aged.

CHARACTERISTICS:

This wine has a vinous fragrance, a dry, warm, slightly tannic flavour with hints of fruit; well-balanced.

GASTRONOMIC COMBINATIONS:

This wine is a suitable accompaniment to hearty soups, roasts, game and fresh cheeses.

SERVING TEMPERATURE:

Serve at a temperature of 18°-20° C.

WINEMAKING:

In red, with 10-12 days steeping on skins in stainless steel tanks.

BOTTLE:

Bordeaux 750 ml

CAPSULE:

Red P.V.C. with side writing