VITICCIO



Morellino di Scansano DOCG

This Morellino is crafted from the estate's best Sangiovese grapes, combined with Merlot and Cabernet Sauvignon. This is a great vintage of Morellino di Scansano which offers a lot of structure



Denomination: Morellino di Scansano DOCG

Grape varieties: 85% Sangiovese 10% Cabernet Sauvignon 5 % Merlot

First vintage produced: 2015

Area of production: Magliano in Toscana – Loc. Poggio La Mozza

Vineyard position: 150 MASL with Nord-Nord-East sun exposure

Vineyard management: Organic

Soil: Sandy, with high presence of sandstone rocks

Training system: Guyot

Vineyard age and density: 6-18 years; 6000 plants per hectare

Harvest: Manual, beginning in the second decade of September for Merlot and the first week of October for Sangiovese and Cabernet Sauvignon

Vinification: Alcoholic fermentation at 24-26°C in stainless steel and maceration for 15 days; Malolactic fermentation in stainless steel

Aging: in barriques of 225 l for 12 months and in the bottle for at least 3 months

Tasting notes: Brilliant ruby red in color. At the nose this wine offers scents of cherry, currant and pomegranate combined with notes of vanilla and graphite. On the palate it is pleasantly refreshing, fruity and savoury. The dense structure of this wine allows aging for more than 12 years

Alcohol: 14.5%

Production: 40.000 bottles/year

Formats: 0.75 l, Magnum and Double Magnum