

MORELLINO DI SCANSANO

TOSCANA

Morellino di Scansano DOCG



VINTAGE: 2017

GRAPES VARIETIES: 90% Sangiovese, 5% Cabernet Sauvignon, 5% Merlot

VINEYARDS SURFACE: 3 hectares (7.5 acres)

PRODUCTION PLACE: the most suitable area for this denomination

YEAR OF PLANTING: 1997

EXPOSURE: Southwest

ALTITUDE: 150 meters (450 feet) above sea level

SOIL: various and peculiar, mainly composed of clay, limestone and minerals, rich in sand and silt.

MICROCLIMATE: warm, dry and mild.

PLANTING DENSITY: 5600 vines per hectare (2240 per acre)

TRAINING SYSTEM: Cordon de Royat

HARVEST DATE: September - October

HARVESTING: hand picked into slatted packing cases

YIELD PER HECTARE: 7.7 tons

VINIFICATION AND AGEING: the alcoholic fermentation and the grape skin maceration lasted 22 days at a controlled temperature of 27° C in stainless steel barrels.

FERMENTATION: in stainless steel barrels

FERMENTATION TEMPERATURE: ° centigrade (° Fahrenheit)

FERMENTATION LENGTH: 22 days

SKIN CONTACT: 22 days

AGING: after the malolactic fermentation, the wine ages for 6 months partly in stainless steel and partly in wooden barrels.

BOTTLING: June

PRODUCTION:

ALCOHOL BY VOLUME: 14%

DESCRIPTION: The color is strong ruby red. Intriguing nose with balsamic and mineral aromas with clear note of ripe plum, violet and tobacco. The tannins are mild and well-integrated for this medium body wine. The sip is fresh and sapid with a final taste of sweet notes of tobacco.

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GPS COORDINATE: 42°26'51.0"N 11°19'23.6"E

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