



Effemeridi

Morellino di Scansano DOCG Riserva

CLASSIFICATION DOCG Morellino di Scansano Riserva.

GRAPES 100% Sangiovese locally called Morellino.

PRODUCTION AREA Our vineyards in the municipality of Scansano (GR), Tuscany, Italy.

CULTIVATION SYSTEM Spurred cordon, Guyot (6,500 vines per hectare).

AGE OF THE VINES 20 years.

ALTITUDE 380 metres above sea level.

SOIL TYPE Medium mixture tending to clay, calcareous, rich in skeletons.

YIELD 1,2 kg per vine.

HARVEST PERIOD Manual in 15 kg boxes. Fourth decade of September.

VINIFICATION After crushing and destemming, the must ferments in steel tanks with the skins for at least 30 days with daily pumping and delestage at a controlled temperature of max 30° C; followed by racking and soft pressing of the marc. Malolactic fermentation takes place in concrete vats.

AGEING It is aged 24 months in French oak tonneaux. Half of them are new, and the other half are first and second passage French oak tonneaux. It is then kept in concrete tanks till bottling.

TASTING NOTES Bright ruby red with purple reflections. An extremely complex bouquet, rich in nuances, including hints of small ripe red fruits (morello cherry), elegant balsamic notes (thyme) and sweet spices such as vanilla, caramel and bitter cocoa. The persistent, deep, silky tannins are well balanced by volume and freshness and give this wine a harmonious and long-lasting taste, suggesting it will age brilliantly in the bottle.

FOOD PAIRINGS Game, roasted red meats and aged cheeses. Also perfect as a wine for meditating.

SERVING TEMPERATURE 17-18 °C in large glasses.

Cosmogonie line

The Ephemerides are the charts on which, since ancient times, man has tried to fix the motion of celestial bodies, relying on the stars to orient himself in his innate anxiety to overcome borders. This 100% Sangiovese Riserva goes beyond the flavour and freshness typical of Morellino. It offers the senses a surprising structure and roundness, the result of long ageing in French oak barrels, the unique environmental conditions of the area, the careful selection of the fruits during the harvest and an even more uncompromising selection of the wines made from the best grapes. Effemeridi, a complex and perspective wine, represents for us the perfect outcome of uncompromising research, aimed at enhancing the terroir and letting it express itself in the most elegant and individual way.