



Sestile

Morellino di Scansano DOCG

CLASSIFICATION DOCG Morellino di Scansano.

GRAPES 85% Sangiovese locally called Morellino and 15% complementary black grapes.

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 about 1.3 kg per vine

HARVEST PERIOD Manual in 15 kg boxes. Last ten days of September.

VINIFICATION After crushing and destemming, the must ferments in steel tanks with the skins for at least 15 days with pumping and delestage at a controlled temperature of max 26° C; followed by racking and soft pressing of the marc. Malolactic fermentation takes place in stainless steel vats.

AGEING In steel tanks at first and then in concrete tanks before bottling.

TASTING NOTES The colour is bright ruby red with garnet reflections; very fruity, fresh aroma with assorted spices, in which notes of blackberry, plum and subtle hints of medicinal herbs and cloves can be recognised. The velvety, crunchy, lively tannins are supported by an excellent volume and a pleasant acidity. Flavourful, mineral finish, which gives elegance and balance.

FOOD PAIRINGS Perfect for the whole meal with appetisers and hot and cold traditional Tuscan and Maremma dishes.

SERVING TEMPERATURE 15°C

Cosmogonie line

An angle of sixty degrees between two planets, a precise distance that the ancients interpreted as an omen of the nature of those born under that sign. We are not sure that the sky determines the personality of men, but certainly the skies of the Maremma, clear thanks to the dry, windy climate, the mild winters and hot summers and the skeleton-rich soil that feeds our vineyards, define the unique character of this fruity, attractive wine, whose greatest strengths are fragrance, freshness and drinkability.