

ISPETTORATO PROVINCIALE DELL'AGRICOLTURA TREVISO

MORELLINO DI SCANSANO DOCG

Alcohol 14%

Area of Production TUSCANY Production Area DOCG Morellino di Scansano province of Grosseto, where vineyards are located in the most suitable hills of Maremma.

Grapes The Morellino di Scansano is produced essentially from Sangiovese grapes for at least 85%. The remaining 15% of grapes includes all the other red berried grapes authorized by the product specification including Cilieggiolo, Syrah, Merlot, Cabernet sauvignon, Cabernet franc, Petit verdot and others.

Soil Composition The land, where years ago was the Ligurian sea, today is a territory rich in skeleton and limestone

Disposition of row Guyot, plant is 2.20 between the rows and 0.80 on the row, with a density of plants per hectare of about 5600 plants and with a yield of grapes per hectare of about 70 quintals.

Harvest harvest begins for Sangiovese around the 15th of September with manual picking in small boxes of 16/18 kg.



DIPLOMA

di Merito

conferito a *C. Agostinetto*

Montebelluna

nella Categoria *Produttori*

Serving temperature 16°

20-22 SETTEMBRE 1936 XIV°

Treviso Novembre 1936 XV°

Vinification and production alcoholic fermentation lasts about 5/7 days.

The must ferments at a temperature of 24/25° C to preserve the fruit at its best, followed by a maceration of about 10 days.

After the racking, the wine makes a second fermentation, the malolactic fermentation, to stabilize the wine and make it softer.

After the malolactic fermentation, the wine begins the refinement which for one part take place in cement, for another part in wood and finishes in steel.

After refining, the wine is prepared for bottling where, before being placed on the market, it is refined in bottles for at least 6 months

Organoleptic description

Color The wine is red with violet reflections.

Bouquet violet, red berries and spicy notes ranging from black pepper to cinnamon fragrances

Taste tasting is voluminous, rich in structure and supported by a good acidity that suggests a long life

Pairing from soups to grilled red meats. All kinds of games and hard cheese