



MORELLINO DI SCANSANO ALBORENSE DOCG

AREA OF ORIGIN:

Tuscany - Rispeccia (Grosseto).

GRAPE VARIETIES:

Sangiovese.

COLOUR:

Intense red with violet tones tending to garnet with ageing.

CHARACTERISTICS:

Well-balanced and dry, with good structure and a velvety texture and noble tannins Intense and lasting bouquet slightly spicy.

GASTRONOMIC COMBINATIONS:

It is a perfect accompaniment for hearty soups, roasted meat, game and cheese.

SERVING TEMPERATURE:

Serve at a temperature of 18-20 °C.

WINEMAKING:

In temperature controlled stainless steel tanks for 15-20 days.

AGEING:

8 months in Allier barriques. Refinement in bottle before release.

BOTTLE:

Bordeaux 750 ml

CAPSULE:

Bordeaux-gold PVC