



MORELLINO DI SCANSANO MONTAGNANA DOCG

AREA OF ORIGIN:

Tuscany, province of Grosseto

PEDOCLIMATIC ENVIRONMENT:

The appropriate pedoclimatic environment characteristic of the area which lends the grapes and the wine their specific characteristics.

GRAPE VARIETIES:

Up to 100% Sangiovese, Other authorised red grape varieties may be added, either individually or together, up to 15%.

COLOUR:

Intense red verging on garnet red with ageing.

CHARACTERISTICS:

This wine has a vinous fragrance, a dry, warm, slightly tannic taste with hints of fruit; well-balanced.

GASTRONOMIC COMBINATIONS:

hearty soups, roasts, game and fresh cheeses.

SERVING TEMPERATURE:

18-20 °C

WINEMAKING:

In red, with 10-12 days steeping on skins in stainless steel tanks

BOTTLE:

Nobile, 750 ml

CAPSULE:

Black PVC