

MORELLINO DI SCANSANO "POGGIO MARCONI" 2016

VALDIFALCO

DOCG Morellino di Scansano



Wine Description

Ruby red. Hints of red fruits and wood that well integrate the fruity bouquet. In the mouth soft, rich in fruit and tertiary aromas, elegant tannins, long, warm and pleasant finish. Good with "robust" dishes: steaks, red meat, roasted, legume soups, game birds

Wine Type:	still wine red dry
Alcohol:	14.5 %
Residual Sugar:	1.35 g/l
Acid:	5.6 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	15 - 17 °C
Ageing Potential:	9 years
Optimum Drinking Year:	2018 - 2027

Award

Luca Maroni:	95
Bibenda:	4 Grappoli
VITAE:	3 Vitae
Vinum:	17,5

Vineyard

Origin:	Italy, Toscana, Magliano in Toscana
Quality grade:	DOCG Morellino di Scansano
Site:	Poggio Marconi
Varietal:	Sangiovese 100 % 19 years 5000 plants/ha 6000 liter/ha

Harvest and Maturing

Harvest:	handpicked 15 kg cask
Grape Sorting:	manual
Fermentation:	spontaneous with pied de cuve
Malolactic Fermentation:	yes
Fermentation Process:	délestage 1 - 3 x day Duration: 5 days pump over 1 - 1 x day Duration: 17 days
Maturing:	60 % oak barrel 3000 L used barrel 16 month(s) Sangiovese 40 % tonneau 500 L used barrel 16 month(s) Sangiovese 100 % large wooden barrel 4800 L used barrel 3 - 20 month(s) Sangiovese
Bottling:	natural cork June 29, 2018 6303 bottles

Product Codes

EAN: 803213033209

Curiosity

The local designation of Morellino dates back to the Middle Ages. According to the etymology the name of Morellino derives either from the horses Morello, which towed the carriages or from the dark coloured berries that are called moro. The uniqueness of the Sangiovese of Scansano grapes is that they had no contact with other vines for over 150 years. There was only once an encounter with the Alicante back in the 1700.

Food pairing

Ideal match for local dishes of the Maremma, wild boar and venison meat. It also goes perfectly with Pecorino Toscano DOP.