



TERRE *d*i FIORI

Maremma - Grosseto (GR), ITALIA

## Morellino di Scansano

Denominazione di Origine Controllata e Garantita



**APPELLATION:** Morellino di Scansano DOCG

**VARIETAL:** Sangiovese

**PRODUCTION ZONE:** Grosseto

**REGION:** Tuscany

**PRUNING SYSTEM:** cordon spur

**PLANTING DENSITY:** 3,00 m x 0,80 m

**YIELD PER HA:** 7.000 kg

**BOTTLES PRODUCED:** 20.000

**VINIFICATION:** 10-12 days maceration and fermentation in steel tanks, with gentle punch-downs and brief pumpovers.

**AGING:** Malolactic fermentation in cement, and 6 months of bottle age.

**ALCOHOL CONTENT:** 13,5 - 14,5 %

**COLOR:** intense, deep ruby.

**AROMAS:** Pleasingly complex nose with red berry fruit, in particular sour cherry, raspberry and mulberry, and floral accents with characteristic roses, followed by mentholated accents and herbs, in particular sage.

**FLAVORS:** Intense and powerful, with silky tannins and vegetal accents. A balance, elegant wine.

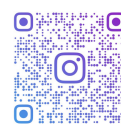
**SERVING TEMPERATURE:** 14-16 °C



**COSTA**

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