



TERRE *d*i FIORI

Maremma - Grosseto (GR), ITALIA

VENTAIO - 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 0,8 m

YIELD PER HA: 5.500 kg

BOTTLES PRODUCED: 5.000

VINIFICATION: 14-15 days maceration and fermentation in steel tanks, with gentle punch downs and brief pumpovers.

AGING: initially in steel, then malolactic fermentation in cement vats, followed by 6 months of bottle aging.

ALCOHOL CONTENT: 13,5 - 14,5 %

COLOR: brilliant, deep ruby.

AROMAS: intense and complex on the nose, with black and red berry fruit, especially prunes and ripe sour cherries, with peonies and red roses mingled with minty talcum powder and balsamic accents that develop into Mediterranean scrub forest.

FLAVORS: soft and seductive on the palate, with elegant tannins and good structure.

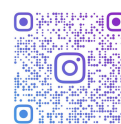
SERVING TEMPERATURE: 14-16 °C



COSTA

TENUTE

Phone: +39 0521 786870; info@tenutecosta.it; www.tenutecosta.it



COSTATENUTE