



MORELLINO DI SCANSANO Denominazione di Origine Controllata e Garantita

Grape Harvest dates 2019: start September 12th 2019, end 18th October 2019 (100% hand harvested).

Vineyard (extension): 22 hectares of vineyard under organic management (IT BIO 006 OP.B1105). All of the vines are planted at high density (about 6500 vines/hectare) and the main training method is the double guyot, the Alicante Bouschet variety is managed at head pruned (Goblet).

Grape varieties: 85% Sangiovese, 15% other varieties (Ciliegiolo, Colorino, Alicante B., Syrah).

Winemaking: fermentations take place in modern concrete baths and small wooden vats, using traditional methodology: native yeasts, skin maceration times of 14/21 days at temperatures of 27-29°C; polyphenol extraction with manual delestage and punchdowns.

Maturing and refinement: the wine is aged in wood and refines for 12 months in small wooden casks (25 hl) and tonneaux (5 hl).

Time storage vintage 2019: more than 10 years

Date of bottling: bottling April 2021.

Number of bottles produced: 80.000 bottles.

Analytic data: alcohol 14,50 % vol, total acidity 5,45 g/l; net extract 30,00 g/l; sugar 0,5 g/l.

Organoleptic analysis: the colour is ruby red. The bouquet is characterized by notes of ripe fruit which blend with spicy notes coming from the oak. On the mouth it delivers medium body and freshness, derived from the quality of the tannins and the sustained acidity. It's a wine made especially for "gastronomic matches"; thanks to its character it supports at the best dishes of Tuscan tradition and Maremma's food.

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