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MORELLINO DI SCANSANO DOC

Varietal profile
Sangiovese

Cultivation area
Tuscany, Maremma, the DOC-region of Morellino di Scansano.

Vineyards
Old vineyards and newly planted vineyards.
New cuttings were obtained by a selection of mother plants from the old vineyards already extant in the area. This research protects and enhances the biodiversity and the maintenance of the local morphogenetic characteristics.

Yield per hectare
2.00 kg. per vine for a production of 70 hectoliters per hectare.

Picking
Handpicking of the best grapes.

Production
Each variety is picked separately, gently crushed and fermented in stainless steel tanks. Subsequent aging for eight months in barrels of Slavonian oak and bottle aging for two months.

Description
Intense ruby-red colour.
Its complex bouquet is subtly reminiscent of violets and cherries. Very harmonious, warm and full-bodied. The tannins are soft and pleasant and impart an optimal structure and long finish.

Food recommendations
This elegant and fruity wine is ideally suited for venison and aged cheese. With flavorful fish it can give rise to new, suggestive sensations.

Chemical analysis
Alcohol: 13.00%
Residual sugar: 1.70 grams/liter
Total acidity: 5.50 grams/liter
Extract: 30.00 grams/liter

Yearly production quantity
40,000

Export results
60%

Custody temperature
around 16°

Recommended serving temperature
18°-20°c

Aging potential
5 years