

MORELLINO DI SCANSANO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

SPIAGGIOLE



The vineyard “Spiaggiole” is located on the first hills in the inland of the “Costa D’Argento”, on an altitude of 150m asl in front of the headlands of Monte Argentario and Talamone, with a privileged view over the beautiful sea of the Maremma.

The soil, generous and of medium consistency, contributes to the structure and fruit-driven character of this wine, a faithful expression of this territory within the DOCG Morellino di Scansano.

THE VINEYARD

GRAPE VARIETY	Sangiovese 100%
VINEYARD	Spiaggiole and Poggio Maestrino
SOIL	Medium soil, vulcano origin
SURFACE OF THE VINEYARD	13.5 Ha
AGE OF THE VINEYARD	10 years
SUN EXPOSURE	East-West
AVERAGE ALTITUDE	150 m asl
DENSITY OF PLANTATION	5000 plants/ Ha
AVERAGE YIELD	1.5 Kg/plant
PRUNING	Runner system
HARVEST	2nd half of September

WINEMAKING

MACERATION	Controlled temperature, approx 28°C for 10/12 days
FERMENTATION	In steel tanks
MALO-LACTIC FERMENT.	In steel tanks
AGEING.....	In steel tanks and at least 6 months in the bottle
YEARLY PRODUCTION	approx. 60,000 bottles

TASTING NOTES

Intense red color with violet tinges. The aroma reminds of ripe cherries and fresh fruit salad. Elegant taste, with vibrant tannins, well-balanced with a long finish, expression of long ripeness and sunshine. Fresh aftertaste.

FOOD PAIRINGS

White meat, fresh and medium-aged cheese, fish soups and any kinds of grill.

SERVING TEMPERATURE

16° C.

SOCIETÀ AGRICOLA
POGGIO MAESTRINO | SPIAGGIOLE

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