



MORELLINO DI SCANSANO

Denominazione di Origine Controllata Garantita

TERENZI
VITICOLTORI IN SCANSANO

Grape variety:	Sangiovese
Soil:	Deep, with coarse sands and deep clay; very stony and well-drained
Vine training system:	Cordon Spur
Vine density	5,000 vines per hectare
Grape yield:	9 tonnes/ha
Harvest:	End of September
Pressing:	De-stemming and partial rupturing of the grapes
Type of press:	Pneumatic
Fermentation:	In stainless steel tanks at a controlled temperature
Temperature:	27°- 28°C
Duration:	7 days
Maceration on the skins:	During the alcoholic fermentation
Malolactic fermentation:	Carried out spontaneously, in stainless steel tanks
Maturation:	In stainless steel tanks
Bottle ageing:	3 months
Colour:	Deep ruby red
Fragrance:	Scents of red fruits and violets, with spicy hints on the finish
Taste:	A wine with well-balanced, soft and persistent tannins. Its freshness makes it very easy to drink
Pairing:	Particularly suitable for accompanying cold cuts, cheese or meat dishes
Initial serving temperature:	15°-16°C

