

PUROSANGUE

MORELLINO DI SCANSANO

DENOMINAZIONE DI ORIGINE CONTROLLATA GARANTITA

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: 7 tonnes/ha

Harvest: Beginning of October

Pressing: De-stemming and partial rupturing of the grapes.

Type of press: Pneumatic

Fermentation: In stainless steel tanks at a controlled temperature.

Temperature: 28°-30°C

Duration: 15 days

Maceration on the skins: During the alcoholic fermentation.

Malolactic fermentation: Carried out spontaneously, in stainless steel tanks.

Maturation: 12 months in tonneaux and large Slavonian oak casks.

Bottle ageing: 6 months

Colour: Deep ruby red with purple nuances.

Fragrance: Characteristic of the variety; it is reminiscent of wild berries, cloves and white pepper.

Taste: Velvety, full-bodied and very well-balanced, with persistent tannins.

Pairing: Particularly suitable for meat dishes, roasts and game.

Initial serving temperature: 16°-17°C

