



## PUROSANGUE

MORELLINO DI SCANSANO RISERVA

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

TERENZI  
VITICOLTORI IN SCANSANO

