

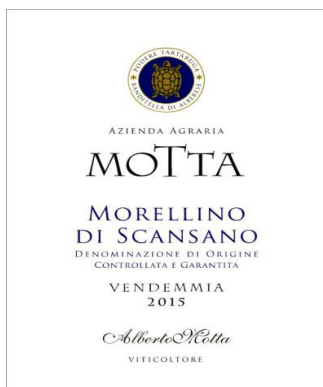
ALBERTO MOTTA

MORELLINO DI SCANSANO DOCG 2015



BARON FRANCOIS

— THE FINEST NOSE ★ EST. 1982 —
WINE & SPIRITS IMPORTER



WINE ESTATE

Since 1987 the Motta family have been directing operations on their farm, La Tartaruga.

The farmlands are in a superb location among the hills of Argentario, 10 kms to the south of Grosseto, virtually opposite the Maremma Park. The Motta's use agricultural methods on their land which are in tune with the environment.

The presence of favorable environmental factors (a unique microclimate, exposure to sun and wind, the soil type) allied to an outstanding personal commitment, ensure obtain genuinely authentic products.

GRAPE VARIETY

100 % Sangiovese.

WINEMAKING

The harvest is made in September by hand. The vinification is 50% cryomaceration and 50% traditional fermentation at low temperature. Tank-fermented and aged in stainless for 8 months, with several additional months in bottle before release.

TASTING NOTES

This classic young, unoaked Morellino offers freshness, bright cherry and blackberry fruit, herbal hints and mineral notes from its red clay and sandy soil. In the mouth it appears fairly dense, with a good body and a balanced acidity, with perceptible but controlled tannins. Good persistence, equally due to the fruity and spicy olfactory sensations. It closes with a slightly bitterish aftertaste.

FOOD PAIRING

The full body and the good variety of its aromas make this wine an excellent match for the typical dishes of the local cuisine. From the rich Tuscan soups to roast red meat, this wine is perfectly matched to pappa di pecora with wild boar ragout, medium-old sheep cheeses.