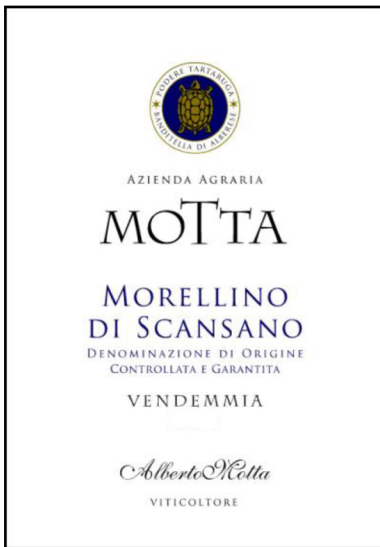


Azienda Agraria MOTTA

MORELLINO DI SCANSANO DOCG



VARIETIES	<i>100% Sangiovese</i>
AREA	<i>Maremma (Tuscany)</i>
SOIL	<i>Clay – sandy</i>
GROWING TECHNIQUE	<i>Stubbed cordon</i>
VINEYARD EXPOSURE	<i>South-West</i>
PLANTING SYSTEM	<i>2,8m x 0,8m</i>
OUTPUT PER HA	<i>8.000kg</i>
HARVEST	<i>September (by hand)</i>
VINIFICATION	<i>10 days maceration, low temperature fermentation</i>
AGING	<i>8 months steel, 3 months bottle</i>
ALCOHOL	<i>14% vol</i>
ACIDITY	<i>4,7</i>
VISUAL ANALYSIS	<i>Medium ruby red hue</i>
OLFACTORY ANALYSIS	<i>At the nose the wine is fruity, with evident cherry and blackberry tones and a pleasant spicy and herbal note.</i>
GUSTATIVE ANALYSIS	<i>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.</i>
BEST WITH	<i>The full body and the good variety of its aromas make this MORELLINO DI SCANSANO DOCG an excellent match for the typical dishes of the local cuisine.</i>
SERVICE	<i>From the rich Tuscan soups to roast red meat, this wine is perfectly matched to pappardelle with wild boar ragout, medium-old sheep cheeses and meat dishes in general, provided they are not grilled.</i>