

**MORELLINO DI SCANSANO**

*Denomination of Controlled Origin*



- **Red wine** .....  
Controlled Origin Denomination (D.O.C.).
- **Geographical location** .....  
in Collelungo, Magliano in Toscana (Grosseto).
- **Grapes** .....  
90% Sangiovese, 10% Cabernet Sauvignon.
- **Vinification** .....  
traditional red, leaving the must on the skins for 10-12 days and 8 months in small oak barrels.
- **Refining** .....  
3-4 months in the bottle at controlled temperature.
- **Colour** .....  
ruby red, rather intense.
- **Bouquet** .....  
ample and persistent with hints of sweet violet, raspberry and pomegranate.
- **Taste** .....  
warm, dry and generous with good balance.
- **Analytical data** .....  
alcohol 12.5-13%, total acidity 5-6%,  
extract 28-29 g/l.
- **Serving temperature** .....  
18 °C.
- **Accompanies** .....  
cured meats, pasta and rice dishes, grilled beef, cheese.

