



Morellino di Scansano DOCG



 **Tasting Notes**  
The bouquet olfactory is characterized by character and pleasantness, amplitude and depth, with notes fruity, floral and spicy suffused to scents of undergrowth

<b>Floral</b>	★★★★	<b>Spicy</b>	★★★★
<b>Fruity</b>	★★★★	<b>Balsamic</b>	★★★★

 **Recommended with**  
On first tasty dishes and seconds of red meat or game. Pappardelle with boar

 **Service Temperature**  
16°C

Rating: Not Rated Yet

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Manufacturer [Le Lupinaie](#)

## Description



### Origin

In the hills surrounding the village of Scansano



### Grapes

95% Sangiovese, 5% Alicante



### Alcohol

13,5  
% vol



### Vinification

Hot maceration for 12 hours; Followed by fermentation at controlled temperature (max 27 ° C). Aging on fine lees until malolactic fermentation (November)

### Fining

Half shape = 6 months Full shape = 1 year



steel



wood



bottle