

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

Floral	★★★★	Spicy	★★★★
Fruity	★★★★	Balsamic	★★★★

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

 **Service Temperature**
16°C

Rating: Not Rated Yet
[Ask a question about this product](#)

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