



ROGGIANO

MORELLINO DI SCANSANO D.O.C.G.



Grapes: mostly Sangiovese

Training system: spurred cordon and guyot

Vine density: 3500 / 4500 plants per hectare

Type of soil: varying, mostly sandy and rich of silt

Altitude: variable between 100 and 300 mt above sea level

Age of vines: 10-20 years

Harvest period: end of September

Fermentation: once the perfect phenolic maturity is reached, the grapes are harvested and preserved with carbonic snow. Hot maceration (35°C) for 12 hours with following fermentation at controlled temperature (max 27°C). Drawing off after 7 days of fermentation on the skins. Refining on fine lees until the malolactic fermentation is completed in November.

Ageing: in stainless steel tanks for 4 months on fine lees.

Refining: in bottle for at least 3 months.

Aging potential: good when young, it lets its light shine 2-3 years after the vintage.

Description: rich ruby red, with lively purple highlights. The bouquet is full of character and pleasantness, width and depth, with fruity, floral and spicy notes mixed with hints of underwood. The pleasantness on the palate is completed by persistence and balance: the tannins are well defined but elegant, subtle and balanced, together with the freshness, by a fruity roundness.

Food pairing: with rich pasta dishes and red meat or game.

Serving temperature: 16 - 18°C

Recommended glass: a large Bordeaux-style glass.

