



# VIGNA BENEFIZIO

MORELLINO  
DI SCANSANO D.O.C.G.



**Grapes:** Sangiovese

**Training system:** spurred cordon

**Vine density:** 4000 plants per hectare

**Type of soil:** rich of sand and silt

**Altitude:** 150 mt. above sea level

**Age of vines:** 15 years

**Harvest period:** end of September

**Fermentation:** the grapes are gathered from the Vigna Benefizio vineyard when the perfect phenolic maturity is reached. Maceration takes place at 35°C for 12 hours; fermentation at controlled temperature (max 29°C) follows, with post-fermentative maceration on the skins. Overall, fermentation lasts 12 days. Natural malolactic fermentation takes place a few days after drawing off.

**Ageing:** in once-used and twice-used French oak barriques of 225 l capacity for 6 months.

**Refining:** in bottle for at least 3 months.

**Ageing potential:** good when young, perfect 3-4 years after the vintage.

**Description:** luminous, rich ruby red. On the nose it is full of rose notes together with hints of fruits of the forest jam, cocoa and underwood intertwined with a delicate balsamic background. On the palate it is round, dry, with a good structure and a character defined by the round tannins and a pleasant minerality. The finish, long and varied, is coherent with the notes perceived on the nose.

**Food pairing:** with cured meat and cheese starters, rich pasta dishes, red meat or game.

**Serving temperature:** 16 - 18°C

**Recommended glass:** a large Bordeaux-style glass.

