



RISERVA

ROGGIANO

MORELLINO
DI SCANSANO D.O.C.G.



Grapes: mostly Sangiovese

Training system: spurred cordon

Vine density: 3500 / 4500 plants per hectare

Type of soil: rich of sand and silt

Altitude: 250 mt above sea level

Age of vines: over 25 years

Harvest period: first week in October

Fermentation: the grapes are selected from the most suited vineyards 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 French oak barriques of 225 l capacity (20% new, 80% once-used and twice-used) for 12 months. Short stay in stainless steel tanks.

Refining: in bottle for 10 months.

Ageing potential: a structured Morellino di Scansano to be drunk preferably 4-8 years after its vintage.

Description: concentrated ruby red, on the nose it is characterised by an elegant, complex and varied bouquet of dark fruits, flowers, spices and underwood. On the palate it is sleek, fine, balanced. Warm, fresh and sapid, it shows round tannins and a nice softness. Lengthy and fine finish.

Food pairing: with roasted or stewed meat, succulent meat dishes, mature cheese.

Serving temperature: 16 - 18°C

Recommended glass: a large Bordeaux-style glass.

