



BIOLOGICO

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: between 100 and 300 mt above sea level

Age of vines: 10-20 years

Harvest period: mid September

Fermentation: the organic grapes are harvested when they reach perfect phenolic and preserved with carbonic snow. Hot maceration (35°C) for 12 hours followed by 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.

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

Description: intense ruby red. Fruity and floral bouquet with hints of red fruits and fruits of the forest. On the palate, the fruity tones are consistent with the nose. Well rounded, dry, with elegant tannins and a lengthy finish.

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

Serving temperature: 16 - 18°C

Recommended glass: a large Bordeaux-style glass, narrowing at the rim.

