



Famiglia Falorni

Morellino di Scansano DOCG

PRODUCTION AREA:

Toscana

GRAPES:

85% SANGIOVESE, 10% CABERNET SAUVIGNON, 5% MERLOT

ALCOHOL CONTENT:

13,0% Vol.

VINIFICATION

Our Morellino di Scansano is the result of a careful selection in the restricted production area located in Maremma, in the zone of production situated in the Southern part of Tuscany, between the rivers Ombrone and Albegna. Hand harvest grapes are immediately fermented in stainless tanks at controlled temperatures.

The minimum ageing period is 12 months in oak casks.

TASTING NOTES

Colour: Ruby red colour tending to garnet with ageing.

Bouquet: Intense vinous scent, fruity with notes con cherries, blackberries and violets.

Flavour: Great complexity, dry, warm with soft tannins and persistent finish.

FOOD PAIRING

Ideal with grilled red meat, Lasagne and mature cheeses

Service Temperature: 16/18°C.

CODICE EAN

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www.agricoleselvi.it