



FATTORIA dei BARBI

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Morellino di Scansano DOCG



MORELLINO DI SCANSANO DOCG. Morellino is a wine that has his birth place in Maremma, an area located in the most southern part of Tuscany. It is made of at least 85 % Sangiovese, locally called “Morellino” and of 15 % Merlot. It is a wine with a good structure and balance between soft tannins and lively acidity. Its roots are ancient but the style is modern and captivating.

GRAPES: Sangiovese Morellino 85 % – Merlot 15 %. **VINEYARDS:** from the estate Aquilaia dei Barbi, property of Fattoria dei Barbi in the district of Scansano, which are classified for the production of Morellino di Scansano. **SOIL:** clay, limestone, stones. **ALTITUDE:** 250 mt slm. **AVERAGE AGE:** 14 years. **ORIENTATION:** East and South West. **VINE TRAINING SYSTEM:** Cortina semplice. **VINE STOCK PER HECTAR:** 5.000. **YIELD PER HECTAR:** 90 ql.

VINIFICATION: Once crushed and destemmed the grapes ferment in vat at an average temperature of 27-28°C for 12-13 days. Ageing: partially in stainless steel and partially in oak barrels for 6 months.

SENSORY ANALYSIS. COLOUR: medium intensity ruby red colour with purple hues. **BOUQUET:** aromas of little red berries integrated with ripe cherry, hints of myrtle and Mediterranean bush. **TASTE:** warm taste with soft and savoury tannins. Lively with a touch of green tobacco in the aftertaste. A fresh wine able to be ready from the Spring after the harvest.

FOOD COMBINATION: ideal with roasted meats, wild boar casserole typical of the local cuisine, cured meats and mature cheeses. Also a very good match for spiced fish soups and any kind of fish dish in which tomatoes are included. **SERVING TEMPERATURE:** serve at a temperature of 18° C.

CAPACITY OF AGEING: 4-5 years. **CONSERVATION AND STORAGE:** keep the bottles horizontally at a temperature of 12°-14°C.

BOTTLE SIZE: Bordeaux style 0.75 lt.