



FATTORIA dei BARBI

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Morellino di Scansano DOCG | 2024



**MORELLINO DI SCANSANO DOCG.** The Morellino is a red wine from Maremma, born from our vineyards located South West from Montalcino. The coastal climate makes it supple, sunny, with soft tannins and lively acidity. It is one of the great Tuscan classics, we use 95% of Sangiovese grapes and 5% of other red grape varieties. The taste is modern, but rooted in the tradition, a very captivating mix.

**GRAPE** Sangiovese Morellino 95% – Merlot 5%. **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 m slm. **AVERAGE AGE:** 14 years. **ORIENTATION:** East and South West. **VINE TRAINING SYSTEM:** Cordone libero. **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 26°C for 12-13 days. **AGEING:** in stainless steel.

**SENSORY ANALYSIS. COLOUR:** deep and vibrant ruby red, with violet reflections. **BOUQUET:** dominated by the fragrance of fresh fruit, with red berries such as sour cherry and raspberry, enriched by the juicy pulp of black plum and blueberry. A delicate floral note emerges, alongside a subtle mineral, saline nuance that reflects the wine's coastal proximity, intertwined with hints of aromatic Mediterranean herbs. **TASTE:** the entry is dynamic, playing on the contrast between the lively character of Sangiovese and the softness of Merlot. The tannins of Sangiovese are present yet never aggressive, made more velvety and rounded by the Merlot component.

**PAIRING.** 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** 18°C.

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