



Jacopo Biondi Santi

MORELLINO DI SCANSANO DOCG

- Area of production: Scansano (Grosseto) Tuscany - Italy
- Composition of the soil: "Galestro" of eocenic origin
- Exposure of the vineyards: South, West
- Altitude: 350 meters a.s.l.
- Harvest: September, manual harvest with the selection of bunches by hand
- Fermentation: Separately in stain steel containers at controlled temperatures between 28°C - 30°C
- Refinement: 8 months in French barriques of non toasted Tronçais wood
- Grapes: Sangiovese grosso BBS11 95% - Cabernet Sauvignon 5%

Tasting notes:

- Colour: Intense ruby red with purple tones
- Nose: Vinous, ethereal and elegant with typical brush of fresh flowers
- Palate: Dry, savoury, well structured with persistent tannins
- Pare with: First courses typically Tuscan, grilled meat, midseasoned cheeses

Chemical analysis:

- Alcohol ml/100 ml: 14.42
- Residual sugars g/l: 1.50
- Total dry extract g/l: 30.40
- Total acidity g/l: 5.40
- Total SO₂ mg/l: 84.00

Awards of Morellino di Scansano 2009: Wine Spectator - 90/100 ; Gilbert & Gaillard - 87/100 Decanter World Wine Awards - Commended Medal
Grapes : Sangiovese Grosso (95.00%), Cabernet Sauvignon (5.00%)

TOSCANA

Wine has literally been a part of the Tuscan civilization for over 3,000 years. From the time the ancient Etruscans settled in the gentle rolling hills of Tuscany, viticulture and wine production have been an important element of everyday life and indeed was even considered to be mystical. Tuscany is a much larger region than many people realize and it encompasses many different wine regions and climate types. The one thing most regions have in common is the selection of grape varieties. In general, Sangiovese is the dominant red varietal and Trebbiano is the dominant white varietal. The north west of Tuscany is mountainous and is famous for the beautiful Apuan Alps. The climate in the north is continental with hot summers and freezing winters.

