



VIGNABENEFIZIO

MORELLINO DI SCANSANO

D.O.C.G.

Grapes: Sangiovese 100%
Training system: spurred cordon
Vine density: 4000 plants / hectare
Type of soil: rich of sand and silt
Altitude: 150 mt above sea level
Age of vines: 15 years
Harvest period: end of September

Fermentation: grapes are gathered at optimal Maturation in the homonymous vineyard when the perfect phenolic maturity is reached. Maceration takes place at 35°C for 12 hours; fermentation at controlled temperature (max 29°C) follows, with post-fermentative maceration on the skins. Overall, fermentation lasts 12 days. Natural malolactic fermentation takes place a few days after drawing off.

Aging: in once-used and twice-used French oak barriques of 225 l capacity for 6 months.

Refining: in bottle for at least 3 months.

Aging potential: good when young, perfect 3-4 years after the vintage.

Description: luminous, rich ruby red. On the nose it is full of rose notes together with hints of fruits of the forest jam, cocoa and underwood intertwined with a delicate balsamic background. On the palate it is round, dry, with a good structure and a character defined by the round tannins and a pleasant minerality. The finish, long and variegated, is coherent with the notes perceived on the nose.

Food pairing: with cured meat and cheese starters, rich pasta dishes, red meat or game.

Serving temperature: 16-18°C

Recommended glass: a large Bordeaux-style glass.

