

LA MOZZA

MORELLINO DI SCANSANO DOCG



VARIETY

Sangiovese 85%; Syrah 10%; Alicante bouschet 5%

CHARACTERISTICS OF THE PRODUCTION ZONE

AREA: Montiano, Magliano in Toscana - Grosseto (TOSCANA)

ALTITUDE: 300 m s.l.m.

SOIL TYPE: medium texture, rich in sandstone and limestone schists

VINE DENSITY: 6'060 vines/HA

VINE AGE: 15 y.o. vines

YIELD PER HECTARE: 7 ton/HA

VINIFICATION: The ripe grapes are selected in the vineyard, harvested by hand in crates, crushed and destemmed and carried into heat-conditioned stainless steel tanks. After the start of fermentation, the temperature is gradually raised, up to a maximum of 28 ° C. The maceration on the skins is managed with daily short pumping over and above all déléstage and lasts about 20 days. After racking, the wine undergoes malolactic fermentation in stainless steel tanks, then refines for about 10 months on the fine lees for 50% in large Slavonian oak barrels and the other 50% in stainless steel. The operations of decanting, stabilization and bottling follow, which is carried out in the summer following the harvest.

ANALYTICAL DATA

Alcohol: 14% vol.

TASTING NOTES

The color is intense and brilliant ruby red with purple reflections; very fruity, warm and richly spiced aroma, which recognizes notes of ripe blackberry and nuances of caramel. The long, important and velvety tannins are supported by an excellent volume and a pleasant acidity. Sapid and mineral finish, which gives elegance and liveliness to the palate.

Ideal for the whole meal with dishes from the land of the Tuscan and Maremma gastronomic tradition, in particular with Florentine tripe.