

LA MOZZA

MORELLINO DI SCANSANO DOCG



grapes



Sangiovese



Syrah



Alicante bouschet



maturation

Well-ripened grapes are selected in the vineyard and conducted in tanks thermo-conditioned stainless steel tanks. After the start of fermentation, the temperature is raised gradually, up to a maximum of 28 °C. Maceration on the skins is managed with daily operations of short pumping-over and especially déléstage. After racking, the wine undergoes fermentation malolactic in stainless steel tanks and then ages, for about 10 months, on fine lees part in large casks of oak from Slavonian and part in stainless steel. This is followed by the operations of decanting, stabilization and bottling.



tasting notes

The color is deep, bright ruby red with purple hues; aromas are very fruity, warm and richly spiced, in which notes of ripe blackberry and nuances of caramel are recognizable. The long, important and velvety tannins are supported by excellent volume and pleasant acidity. Savory and mineral finish, giving elegance and liveliness to the palate.



wine pairing

Ideal throughout a meal with traditional Tuscan and Maremma dishes, especially with the Florentine-style tripe.