

Morellino di Scansano DOCG

Grape Variety: Sangiovese

Alcohol Content: 14%

Region: Tuscany

Producer: Tenute Costa Terre di Fiori

Vinification

10-12 days maceration and fermentation in steel tanks, with gentle punch-downs and brief pumpovers. Then malolactic fermentation in cement, and 6 months of bottle age.

Tasting Characteristics

Deep ruby in color. Pleasingly complex nose with red berry fruit, in particular sour cherry, raspberry and mulberry, and floral accents with characteristic roses, followed by mentholated accents and herbs, in particular sage. The flavor is intense and powerful, with silky tannins and vegetal accents. A balanced, elegant wine.

