

# GRILLESINO



## BATTIFERRO MORELLINO DI SCANSANO DOCG 2017

<i>denomination</i>	MORELLINO DI SCANSANO DOCG
<i>grapes</i>	90% Sangiovese from Battiferro winery; 10% Cabernet Sauvignon
<i>first vintage produced</i>	2013
<i>soil type</i>	calcareous clay, rich in stone
<i>altitude (mt)</i>	250-300 asl
<i>training system</i>	cordon spur
<i>vines per hectare</i>	5.700 /h
<i>yeld per hectare</i>	90 q/h
<i>harvest period</i>	second week of september

*general information* "Morellino" is a grape that is technically a strain of Sangiovese, call it a "kissing cousin". It is cultivated in the Scansano area, South Tuscany, about 20 miles east of the Tyrrhenian Sea. Legend has it that the grape was given its name because the brown hue of the grapes is similar the color of the Mammanno horses. The long, hot growing seasons that occur in Scansano allow grapes to fully ripen with high sugar levels; and, in turn, produce wines rich in fruit and solid in structure. This has made Morellino di Scansano Tuscany's best-kept secret.

*wine making* Grapes are harvested by hand during the second half of September. After a soft pressing, grapes are vinified in stainless steel. Maceration takes place for 15 days with several pump overs to get soft and complex tannins. It remains in stainless steel for 6 months, then, it is bottled with soft filtering to enhance freshness and fruity taste.

*aging (months)* Stainless steel 6, bottle 2

*tasting notes* We make our Morellino fresh and welcoming, with immediately enjoyable, Soft, cherry/berry Sangiovese fruit. An expressive, attractive nose with black cherry, plum and black fruit aromas, along with a definite vegetal element (green peppers) and some earthy hints. On the palate it immediately tastes rich, ripe black cherry and berry flavors that blend into a pleasant tartness. Tannins are soft at first, then firm up in the lengthy, balanced finish which exudes ample acidity and a final punch of black fruit.

*pairings* It drinks well with simple but tasty food as ham sandwich, hamburger, steak, mushrooms. Perfect also with ragù pasta.

*try it with* Goat cheese  
*servng suggestions* 18°C

*ageing potential* Our Morellino di Scansano is not so tannic (as the Riserva or the Ceccante) so we suggest to drink it young; suggested 5 years maximum. It is best within 2 years of bottling.

