

GRILLESINO

BATTIFERRO RISERVA MORELLINO DI SCANSANO DOCG 2015

<i>denomination</i>	MORELLINO DI SCANSANO DOCG RISERVA
<i>grapes</i>	100% Sangiovese
<i>first vintage produced</i>	1999
<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>	80 q/h
<i>harvest period</i>	second week of september

general information "Morellino" is the local name for the variety of Sangiovese that grows in Scansano zone (Southern Tuscany). It was granted DOC status back in 1978 and was upgraded to DOCG in 2007. To be labelled Riserva, the Morellino must have spent at least 2 years maturing, one year of which must be spent in oak. This result is a more complex and structured wine with greater depth and aging potential

wine making Grapes are harvested by hand during the second half of September. After a soft pressing, the grapes are vinified in stainless steel. Maceration takes place for 20 days with several pump overs to create soft and complex tannins. After fermentation, the wine is moved into French oak barriques for 14 months, then it is bottled without filtering to better develop the character of the Sangiovese.

aging (months) Barrique 14, bottle 10

tasting notes On the nose, this wine is intense with aromas of cherries, plums and black fruit followed by light tobacco, chocolate and vanilla. On the palate, it is complex but not austere, showing mature tannins and a long cherry finish. Warm.

pairings An excellent accompaniment to tomato-based pasta dishes and roasted or grilled red meats; or, with the savory Maremma specialty of pasta with a dark, long-cooked sauce of tomato and wild boar.

try it with Goat cheese
serving suggestions 18°C

ageing potential 8 years from bottling date

