



CECCHI



La Mora Morellino di Scansano Riserva

Appellation: Morellino di Scansano Riserva D.O.C.G

Area of production: Maremma, Tuscany

Harvest / Vintage 2015

Number of bottles: 6.5000

Grapes variety: Sangiovese 90%, Cabernet Sauvignon 10%

Altitude: 150 mt above sea level

Soil Composition: Feldspalitic quartz sandstone, largely siliceous

Tonnes of grape per hectare: 4 Tonnes

Plant per hectare: 5000

Pruning technique: Spurred Cordon

Vinification: traditional in temperature-controlled on skin

Method of fermentation : stainless steel tanks

Fermentation temperature: 26 °C

Length of Fermentation and Maceration: 15 days

Ageing: 12 months in barriques and minimum 6 months in bottle

Service temperature: 18 °C

Alcohol Content: 14%

Tasting Notes: Sangiovese is the principal grape in this wine, which reflects ripe, freshly fruit.

The vines, at an altitude of 150 meters above sea level, enjoy in this zone an ideal climate, with perfect exposure to the sun balanced by moderating sea breezes. Fermentation takes place in stainless steel. This is followed by a minimum of 12 months of aging in barriques.

La Mora Morellino di Scansano Riserva is intense ruby red in color; a bouquet of ripe fruit typical of Sangiovese di Maremma. Well-structured and full-bodied.

Serve with roasted and grilled meats as well as game.

Cecchi

Loc. Casina dei Ponti 56 53011 Castellina in Chianti Siena – Italy
Tel.: +39 0577 54311 Fax: +39 0577 543150 email: cecchi@cecchi.net www.cecchi.net