



TENUTA
MAIANO

another music



Type: Red Wine MORELLINO DI SCANSANO

Name:
Morellino di Scansano D.O.C.G.

Vine variety:
Sangiovese 90%, Merlot 10%

Location:
Scansano, Tuscany

Soil:
pleistocenic sands and
clay with sea fossils

Elevation:
150 m on sea level

Harvest:
hand-picked, selected grapes
at the end of september

Wine-making process:
gentle pressing of the grapes in
steel vats at stable temperature

Alcohol Content:
13,5% vol.

Nose:
fine and typical of Morellino with
fruity notes of marasca

Color:
ruby to garnet

Taste:
round and warm, slightly
tannic and fresh

Suggestions:
red meat, grilled and
seasoned cheese

To be served:
18° C

NOTES

.....
.....
.....
.....
.....
.....
.....
.....



Area: Preselle
Scansano (GR)

