

Morellino

DOCG Scansano 5.5



Designation

Morellino di Scansano DOCG 5.5

Vintage

2014

Grape varieties

Sangiovese 90%, Merlot 10%

Proof

13.0°

Color

Intense ruby red, it usually turns garnet red when aging

Serving temperature

18 – 20° C

Winemaking

Fermentation on the skins

Recommended wine glass

Standard red wine glass, characterized by a large and round bowl

Organoleptic properties

Morellino di Scansano is easily recognizable by its intense ruby red color, which usually turns a darker shade of red when aging. Its intense, fresh and yet fruity fragrance is often characterized by the unmistakable aroma of red fruits, marasca cherry and plums. Morellino di Scansano offers an almost heavenly tasting experience, due to its oaky scent. Your taste buds will be able to perceive this wine's dry, warm, almost tannic taste, as it gets softer and softer with time.

Pairing

Best served with all sort of red meat, boar meat or even grilled meat, along with any type of seasoned cheese.

Size

0.750