



EVERY BOTTLE



TELLS A STORY

## MORISFARMS MORELLINO DI SCANSANO RISERVA



### TECHNICAL INFORMATION

<b>Country</b>	Italy
<b>Region</b>	Toscana
<b>Sub-Region</b>	Morellino di Scansano
<b>Producer</b>	Moris Farms
<b>Vintage</b>	2015
<b>Composition</b>	90% SANGIOVESE, 10% CABERNET SAUVIGNON AND MERLOT

### WINEMAKER NOTES

The Moris family has dedicated itself for generations to agriculture and has over the years increased their interest and specialization in viticulture. The estate holds 476 hectares, 100 of which are under vine. Concentration is focused on Sangiovese, with a small percentage dedicated to Cabernet Sauvignon and Syrah. Operated by Dr. Adolfo Parentini, husband of Caterina Moris, the estate is considered by many as one of the top producers in area known as Maremma. Once a well kept secret, their top wine "Avvoltore" is today world renowned still bears the signature of Caterina's father, a true pioneer and the foundation from which this estate was built.

### TASTING NOTES

Intense ruby red in color with a fruity, spicy bouquet. Full bodied, round and harmonious. Elegant and ripe on the nose, its success is guaranteed by being left to age for a long time.

### PAIRING SUGGESTIONS

Excellent with meat based first courses or grilled meat and other flavorful dishes.

### PRESS

WS 88



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#### **VINEYARD**

"Poggio La Mozza" area; soil is sandy, original sea bed; slightly acidic.

#### **VITICULTURE**

The harvest takes place mid to late September and/or early October.

#### **VINIFICATION**

Vinified in cement tanks with temperature control, pumped over twice daily during the period of maceration which lasts up to 20 days. The wine is placed into seasoned barriques for a period of minimum of one year, with one racking throughout that period. Upon the assembling of the cuvee the wine rests for a minimum of 6 months in bottle prior to being released into the market.

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