



EVERY BOTTLE



TELLS A STORY

MORISFARMS MORELLINO DI SCANSANO



TECHNICAL INFORMATION

Country	Italy
Region	Toscana
Sub-Region	Morellino di Scansano
Producer	Moris Farms
Vintage	2016
Composition	90% SANGIOVESE, 10% MERLOT & SYRAH
Press	92 points Vinous

WINEMAKER NOTES

The first bottle of Morellino di Scansano dates back to 1981, only a few years after the DOC had been created in 1978. This wine gets its flavor from the sandy soil on which the vines grow and the final result, in the glass, is an elegant wine with soft tannins. Made by 90% Sangiovese, this wine is fresh and pleasant with notes of red fruit, typical of this grape. Excellent as an aperitif if served slightly chilled.

TASTING NOTES

Brilliant ruby red color with a fruity & intense bouquet. The taste is full bodied, freshly pleasant and harmonious.

PAIRING SUGGESTIONS

Serve at 16° C; ideal with anything, especially red meat.

VINEYARD

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

VITICULTURE

Harvest is the last two weeks of September and the first week of October.



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VINIFICATION

Fermentation in temperature-controlled stainless steel tanks. Pumpkin over twice a day for a period of 15 days maceration. Bottled after four months, without having been in wooden barrels at all. It undergoes a further refinement lasting at least two months before being put on the market.

PRESS

"The 2016 Morellino di Scansano is fabulous. A huge overachiever, the 2016 possesses notable intensity and volume, with generous dark fruit to match its opulent, generous personality. Although quite deep and intense, the 2016 retains striking freshness. Aging in cement really seems to bring out the fruit character. Don't miss it." - *92 points, Antonio Galloni, Vinous*
