

MORISFARMS SCALABRETO



TECHNICAL INFORMATION

Country Italy

Region Toscana

Sub-Region Massa Marittima

Producer Moris Farms

Vintage NV

Composition 100% MONTEPULCIANO

Press 88 points Wine Advocate

88 points Vinous

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.

TASTING NOTES

The bouquet is rich, with a light presence of plums, figs and toasted almonds. The palate is well balanced between acidity and a sweetness which gives roundness and a long finish.

VINIFICATION

Vinification and fermentation process: late harvesting of grapes at the end of November. This is done to let the grapes dehydrate and so get a higher concentration of sugars. The soft pressing of grapes is followed by fermentation in oak barrels where it stays for at least 12 months.

PRESS

"The Scalabreto, a sweet red made from Montepulciano and Syrah, offers up sweet candied cherries, fragrant spices and vanilla in an attractive, nicely balanced mid-weight style best suited for drinking over the next few years." - 88 points, Antonio Galloni, Wine Advocate



"Medium-deep red. Aromas of cranberry, quinine and rose petal. Bright, juicy and focused, with delicate red berry and aromatic herb flavors. Finishes clean and moderately long, with a lingering floral quality." - 88 points, Ian d'Agata, Vinous