



# VALDELLE ROSE

## Morellino di Scansano



**Appellation:** Morellino di Scansano D.O.C.G  
**Area of production:** Maremma, Tuscany  
**Harvest / Vintage** 2017  
**Number bottles** 40.000

**Altitude:** 150 mt above sea level  
**Soil Composition:** Feldspalitic quartz sandstone, largely siliceous  
**Tonnes of grape per hectare:** 5 Tonnes  
**Plant per hectare:** 5000  
**Pruning technique:** Spurred Cordon

**Vinification:** Traditional red-wine vinification temperature-controlled on skin  
**Method of fermentation:** Stainless Steel  
**Fermentation temperature:** 26 °C  
**Length of Fermentation and maceration:** 16 days  
**Ageing:** 6 months in barriques and minimum 3 months in bottle

**Service temperature:** 16 °C  
**Alcoholic content:** 13,5 %

**Tasting notes:** the perfect representation of Sangiovese from the Maremma, here blended with other complementary grapes. The vines enjoy the best climatic conditions, steady breezes balanced with an almost continuous exposure to the sun. The excellent level of grape maturity and the modest yield per hectare ensure elegant and well structured wines. Vinification begins with cold pre-fermentation maceration and is then followed by a temperature-controlled fermentation in stainless steel. This is followed by a few months aging in French oak barrels and subsequent bottle refinement. Val delle Rose Morellino di Scansano has a bright red color with violet hues. The aroma is fruity, with intense notes of wild cherry that are typical of this varietal. They add a richness and pleasant sharpness. On the palate, it is smooth and full flavored with ample body and supple tannins.

**Serve with:** Maremma tortelli and cheeses; a wine that goes well with the entire meal.

TENUTA DELLA  
FAMIGLIACECCHI

### Val delle Rose

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