



VALDELLE ROSE



Poggio al Leone Morellino di Scansano Riserva

Appellation: Morellino di Scansano D.O.C.G
Area of production: Maremma, Tuscany
Harvest / Vintage 2015
Number bottles 20.000

Altitude: 150 mt above sea level
Soil Composition: Feldspalthic quartz sandstone, largely siliceous
Tonnes of grape per hectare: 4 Tonnes
Plant per hectare: 5000
Pruning technique: Spurred Cordon
Harvest: Second half of October

Vinification: Traditional red-wine vinification temperature-controlled on skin
Method of fermentation: Stainless Steel
Fermentation temperature: 26 °C
Length of Fermentation and maceration: 15 days
Ageing: 12 months barriques and minimum 8 months

Service temperature: 18 ° C
Alcoholic content: 14,5%

Tasting notes: Sangiovese is the principal grape of Poggio al Leone, which reflects ripe, fleshy fruit.

The vines, at an altitude of 150 meters above sea level, enjoy in this zone an ideal climate, with perfect exposure to the sun balanced by moderating sea breezes.

Vinification begins with a cold pre-fermentation maceration followed by fermentation in stainless steel. This is followed by a minimum of 12 months of aging in barriques.

Poggio al Leone is intense ruby red in color; a bouquet of ripe fruit typical of Sangiovese di Maremma. Well structured and full bodied.

Serve with: roasted and grilled meats as well as game

TENUTA DELLA
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Val delle Rose

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