

James
Suckling
90 PTS
2018

James
Suckling
90 PTS
2017

James
Suckling
89 PTS
2016



TASTING NOTES

Morellino really means "more Sangiovese please" but Italians didn't want to sound demanding (just kidding). This mostly Sangiovese blend comes from the Tuscan coasts and boasts flavors that make you fall in love with Sangiovese and wonder why you hadn't had something this good in Chianti (not close to the sea)!

Val delle Rose Morellino di Scansano

COUNTRY	ABV
Italy	13.5%
REGION	VARIETALS
Tuscany	90% Sangiovese 10% Other
APPELLATION	
DOCG Morellino di Scansano	

WINERY

In 1996, Famiglia Cecchi purchased the Val delle Rose winery in the little village of Poggio la Mozza, which lies at the productive heart of Morellino di Scansano appellation. The Cecchi family has been a pioneer of the Maremma area, believing in the great potential of the wild area a few kilometers from the Mediterranean Sea. Val Delle Rose is now the biggest winery in the Morellino di Scansano appellation. At the time of its acquisition, Val Delle Rose had 25 hectares of vines. The Cecchi intervention was comparable to a minor farming revolution, as the agricultural techniques used until then did not ensure the batch-to-batch consistency needed for the viability of a serious winery. A study of the property's soil revealed the enormous potential of this terroir. The study was so promising that the Cecchi family decided to extend the land under vines to about the current 100 hectares.

CULTIVATION

Feldspathic quartz sandstone and largely siliceous soil, yield of 5 tonnes per hectare and a density of 5000 vines per hectare, spurred cordon pruning.

VINIFICATION

Traditional red wine vinification on the skins, temperature controlled stainless steel fermentation at 26°C, fermentation and maceration lasts 16 days.

AGING

6 months in barriques and a minimum of 3 months in bottle.