Val delle Rose

COUNTRY
Italy

REGION
Tuscany

APPELLATION
Morellino di Scansano DOCG Riserva

Poggio al Leone Morellino Riserva 2018

VARIETALS
Sangiovese, Cabernet

VINEYARD PHILOSOPHY
Sustainable

ALTITUDE	SOIL TYPE
150 meters	Sandstone rich in decomposed rock

YIELD	DENSITY	CULTIVATION
9 Tons	5,000 Vines per Hectare	Spurred Cordon

CLIMATE
Mild temperatures and average rainfall favored growth. Cool spring delayed budding, while hot, dry summer ensured excellent grape maturation.

HARVEST PERIOD
September.

VINIFICATION
Steel tanks.

AGING
12 months in barrique and tonneaux and at least 9 months in bottle.

NO. OF BOTTLES PRODUCED
26,000

ANALYTICAL DATA

ABV
14.5% Alc./Vol.

TASTING & PAIRINGS
Appearance: Ruby red with shades of violet.
Nose: Savory, energetic nose of red berries, leather, herbs, smoke, and citrus.
Palate: Soft with integrated tannins, structured and elegant, offering intense body and long, persistent finish.
Pairings: Meat and aged cheeses.

Wine Enthusiast
92PTS

James Suckling
91PTS

AVAILABLE FORMATS
750 ml

volio

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