



Titolato™

MORELLINO DI SCANSANO

Denominazione di Origine Controllata e Garantita

POGGIO MORETO - *Scansano*



Morellino di Scansano Titolato responds, both in terms of its ampelographic base and the age of the vineyard, to all the typical characteristics of the denomination.

Vinification takes place with about 10 days' maceration and at a controlled temperature, especially during the fermentation period.

Grapes: 90% Sangiovese, 10% Cilieggiolo and other complementary varieties.

Colour: bright ruby red.

Bouquet: intense, with a touch of vanilla and scents of ripe fruit and blackberries.

Taste: dry, fresh, with excellent quality tannins and good persistency.

Drink with: Tuscan rice and pasta dishes, soups and grilled red meat.

Serve at: 18° C.

Packaging: in cartons of six Bordeaux bottles.



TENUTE GUICCIARDINI STROZZI