



MAESTRINO

MORELLINO DI SCANSANO DOCG



Il Morellino di Scansano Poggio Maestrino is a wine with outstanding complexity, structure and elegance. It has an intense, bright red color and a rich aroma of small red fruits and spices. The grapes used to make this company Cru were selected from the best-exposed areas where production quantity has been reduced in order to obtain the desired concentrations.

APPELLATION Morellino di Scansano DOCG

GRAPE VARIETY 100% Sangiovese

VINEYARD Poggio Maestrino

SOIL Medium-textured, of volcanic origin.

VINEYARD SIZE 13.5 ha

VINEYARD AGE 10 years old

EXPOSURE East/west

AVERAGE ALTITUDE 150m a.s.l.

VINEYARD DENSITY 5000 vines/hectare

AVERAGE YIELD PER PLANT 1kg

CULTIVATION/PRUNING Spur pruning and cane pruning

HARVEST Second half of October

MACERATION At a temperature of about 28°C for 10/12 days

MALOLACTIC FERMENTATION In steel

AGING At least 1 year in tonneaux then at least 6 months in steel and 1 year in the bottle.

ANNUAL PRODUCTION About 8,000 bottles

SENSORY PROFILE It has enveloping, complex and lingering aromas that highlight the cherry and ripe Marasca cherry with a pleasant spicy and balsamic finish. Bottle aging gives it an exquisite elegance and mellow flavor.

PAIRING Important roasts, mature cheeses and wild boar.

SERVING TEMPERATURE 16°C.



TENUTE CALÌ
vini e relais

