



SPIAGGIOLE

MORELLINO DI SCANSANO DOCG



Inland of the “Costa D’Argento” facing the Argentario promontory and the Talamone promontory at about 200 meters above sea level, the “Spiaggiolo” vineyard is situated on the very first hills overlooking one of the most beautiful seaside spots of the Maremma coast. The generous, deep, medium-textured soil gives structure and fruit to this wine, a typical expression of this Morellino di Scansano DOCG area.

APPELLATION Morellino di Scansano DOCG

GRAPE VARIETY 100% Sangiovese

VINEYARD Spiaggiolo and Poggio Maestrino

SOIL Medium-textured, of volcanic origin.

VINEYARD SIZE 13.5 ha

VINEYARD AGE 10 years old

EXPOSURE East/west

AVERAGE ALTITUDE 200m a.s.l.

VINEYARD DENSITY 5000 vines/hectare

AVERAGE YIELD PER PLANT 1.5kg

CULTIVATION/PRUNING Spur pruning

HARVEST Second half of September

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

MALOLACTIC FERMENTATION In steel

AGING In steel and at least 6 months in the bottle.

ANNUAL PRODUCTION About 60,000 bottles

SENSORY PROFILE Wine with an intense violet red color, with a distinct fragrance of ripe cherry and fresh fruit salad. It is elegant in the mouth with vibrant tannins balanced by a finish that expresses full maturation and sunshine. Fresh lingering taste.

PAIRING White meat, fresh and medium-aged cheeses, fish soups and grilled food of any kind.

SERVING TEMPERATURE 16°C.



TENUTE CALÌ
vini e relais

