

POGGIO AL LUPO MORELLINO DI SCANSANO DOCG 2017



Wine Introduction

Morellino di Scansano gets its name from the particular type of Sangiovese found in Scansano in the Maremma region of Grosseto in Tuscany. Soft and fruity, it is becoming more and more popular with wine drinkers and wine lovers alike. These grapes are grown in mixed terrain, with the area characterised by the presence of calcareous base rock, and sandy soils dappled with clay and stony galestro.

Tasting Notes

Its intense ruby red colour is the prelude to a blend of fragrances that evokes black cherry, spices and aromatic herbs. Intensely fruity on the nose with slight hints of sweet spices, followed by a palate that is full bodied, flowing and complex, it is pleasantly tannic – an excellent fusion, thick and tight on the palate yet also expansive and flavourful. This wine is best served at 18°C.

Winemaker Vintage Notes

For the 2017 vintage, vineyards located on top of the hill can produce the best expression of grape, due to good drainage and wind exposure. A fresh spring was followed quickly by a summer with high temperatures for 6 weeks. A good diurnal range in September allowed for high acid retention and flavour maturation, and produced a top quality crop of berries.

Winemaker Vinification Notes

Fermentation took place in small stainless steel vats at a controlled temperature for at least 15 days, followed by a period of maceration. The wine was then aged for 8 months in stainless steel tanks, before being aged for a further 2 months in bottle before release.

Wine Information

Country:	Italy
Region:	Tuscany
Winemaker:	Giuseppe Caviola
Grape:	100% Sangiovese
Alcohol:	13.5%
Total Acidity:	5.80g/L
pH:	3.42
Closure:	Cork
Bottle Size:	75cl
Case Size:	6 Bottles per pack