



## Morellino di Scansano DOCG

**Production area:** territory delimited by the communities of Scansano, Magliano in Toscana, Campagnatico, Manciano, Grosseto, Semproniano and Roccalbegna.

**Vine varieties:** obtained by grapes coming from vineyards composed by Sangiovese. Up to 15% grapes belonging to varieties recommended and authorized in the administrative districts of the production zone of the grapes.

**Chemical analysis:**

- alcohol: 12,5%
- total acidity: 5

**Tasting characteristics:**

- colour: ruby red with tendency to granade
- smell: vinous and after ageing, scented, ethereal, intense, pleasant, delicate;
- taste: dry, austere, warm, lightly tannic;

**Serving temperature:** 20/22°

**To serve with:** first plates, roast meats, games and hesses.