Matezie di Scansano

TECHNICAL SHEET

MORELLINO DI SCANSANO DOC

Gioele *2006*

Sangiovese from the Valle delle Matezie, made for time



Made from Sangiovese grosso with Ciliegiolo and Alicante, selected in the vineyard from vines planted by the Rossi family in the Valle delle Matezie. Long fermentations, a rest in concrete and at least two years in small oak casks. The calcarenite soils of Scansano give it the balance to age for a long time: with the years its character grows more elegant and profound.

TECHNICAL SHEET

Appellation	Morellino di Scansano
Classification	DOC
Type	Red
Vintage	2006
Size	750 ml
Alcohol	13% vol
Grapes	Sangiovese grosso, Ciliegiolo, Alicante

THE VINEYARD

Vineyard area	Valle delle Matezie (Matezze), Scansano
Altitude	350 m s.l.m.
Soil	Calcarenite soils typical of Scansano

THE CELLAR

Harvest period	Last ten days of September
Harvest	Grapes selected directly in the vineyard
Winemaking	Very long red fermentations overseen by winemaker Rossano Rossi. Coarse filtration and 6-8 months' rest in glass-lined concrete vats.
Ageing	Small casks and barriques of Slovenian oak, in traditional Scansano cellars

TASTING NOTES

Appearance	Full ruby red, with pinkish highlights turning to garnet.
Nose	Intense, ethereal and elegant, with a complete bouquet; hints of violet, then redcurrant and morello cherry over a background of oak.
Palate	Dry, savoury, lightly tannic, broad and harmonious, with remarkable length.

SERVING

Ageing potential	5 years
Food pairing	Roasts, stewed wild boar, braised meats and aged cheeses; with a few years in bottle, game as well