Matezie di Scansano

TECHNICAL SHEET

MAREMMA TOSCANA ROSSO IGT

Marlene *2022*

Sangiovese, Ciliegiolo and Merlot, aged in chestnut



Sangiovese grosso with Ciliegiolo and Merlot, chosen in the vineyard. After long fermentations it rests in concrete and then in small chestnut casks until malolactic fermentation and tartrate precipitation complete naturally. It is not stabilised. Good young, it grows with a few years in bottle.

TECHNICAL SHEET

Appellation	Maremma Toscana Rosso
Classification	IGT
Type	Red
Vintage	2022
Size	750 ml
Grapes	Sangiovese grosso 85%, Ciliegiolo, Merlot

THE VINEYARD

Altitude	350 m s.l.m.
Soil	Calcarenite soils typical of Scansano stone

THE CELLAR

Harvest period	Last ten days of September
Harvest	Best grapes selected in the vineyard
Winemaking	Very long red fermentations overseen by Rossano Rossi. Coarse filtration, then 6-8 months in glass-lined concrete vats. Not stabilised; sealed with an airtight silicone stopper.
Ageing	Small chestnut casks, until malolactic fermentation and tartrate precipitation are complete

TASTING NOTES

Appearance	Full ruby red, with highlights turning to garnet.
Nose	Intense and elegant, with hints of violet and morello cherry over a background of chestnut wood.
Palate	Dry, savoury, softly rounded, with a gently bitter note and remarkable length.

SERVING

Ageing potential	3-5 years from the harvest
Food pairing	Pappardelle with hare sauce, grilled meats, sliced steak and medium-aged pecorino