Matezie di Scansano

TECHNICAL SHEET

MORELLINO DI SCANSANO DOC

Matezie *2005*

The Morellino di Scansano that bears our name



The wine that bears the valley's name. Hand-picked Sangiovese with a touch of Ciliegiolo, Colorino, Alicante and Syrah; long skin macerations and at least two years in oak. Deep ruby in the glass, red fruit and spice with the oak kept in the background. Broad and round, lifted by bright acidity: a Morellino that calls for the table, made for Tuscan and Maremma cooking. Red fruit and spice, discreet oak, a broad and rounded palate kept lively by balanced acidity: a true food wine, made for Tuscan and Maremma cooking.

TECHNICAL SHEET

Appellation	Morellino di Scansano
Classification	DOC
Type	Red
Vintage	2005
Size	750 ml
Alcohol	14.5% vol
Grapes	Sangiovese 85%, Altri vitigni a bacca rossa (Ciliegiolo, Colorino, Alicante, Syrah) 15%

THE VINEYARD

Vineyard area	Valle delle Matezie (Matezze), Scansano
Altitude	350 m s.l.m.

THE CELLAR

Harvest period	From 15 September to 15 October
Harvest	Entirely hand-picked
Winemaking	Traditional method in temperature-controlled concrete vats and small truncated-cone wooden vats. Fermentation with selected yeasts and long skin maceration (15-20 days) at a controlled 27-29 °C; polyphenols extracted through frequent pump-overs alternated with délestage.
Ageing	500-litre tonneaux and at least 24 months in barriques
Months in wood	24

ANALYTICAL DATA

Total acidity	5.45 g/l

Net extract	32 g/l
Residual sugar	0.5 g/l

TASTING NOTES

Appearance	Deep, intense ruby red.
Nose	Primary red-fruit aromas blending with spicy notes; a discreet touch of oak.
Palate	Clean, broad and rounded, lively thanks to well-balanced acidity.

SERVING

Food pairing	A food wine for traditional Tuscan cooking, Maremma dishes above all.