



VINITÀ  
ITALIA

# MORELLINO DI SCANSANO D.O.C.G.

*La Peschiera*



Denominazione / Product name: **Morellino di Scansano D.O.C.G.**  
Regione / Region: Toscana  
Tipologia / Type: Vino Rosso / Red Wine  
Uvaggio / Grapes: 80% Sangiovese, 10% Merlot, 5% Cabernet  
5% Alicante Bouchet

#### **Produzione / Production**

Vendemmia / Vintage: Ottobre / October  
Vinificazione / Vinification process: In fermentini di acciaio inox  
In stainless steel casks

#### Affinamento / Maturation

In grandi botti di rovere  
In big oak barrels

#### **Dati tecnici / Technical data**

Alcohol / % Vol: 13.0 %  
Zuccheri / Sugar g./lt: 0.3  
Acidità tot. Acidity g./lt: 5.50  
Anidride Solf. tot. / Sulfites tot. mg./lt: 52

#### **Confezionamento/ Packing**

EAN bottiglia / EAN code x bottle: 8027979900164  
EAN cartone / EAN code x case: 8027979800167

PALLET EPAL-EUR: 80 x 120  
Bottiglie x cartone / bottles x case: 6  
Strati x pallet / layer x pallet: 5  
Cartoni x pallet / cases x pallet: 120  
Cartoni x strato / cases x layer: 24  
H PALLET cm: 170  
H cartoni / case cm: 31  
Lungh. / length case cm: 16  
Larg cart./ width case cm: 23  
Peso cart. / weight case kg: 7.2  
Peso pallet / weight pallet kg: 890

#### **TASTING NOTES**

It is an extremely deep blood red-black wine. It has an extraordinarily complex vinous bouquet intense and persistent. On the palate it is lusciously full and warm, balanced and velvety tannings and a long finish.

Hardly drinkable alone, this needs to be paired with some seriously flavorful and heavy food as meat dishes and aged cheeses.

Serving temperature: 15 - 17 C.