



# POLIZIANO



## MORELLINO DI SCANSANO

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

A wine that knows how to be hot and intense, Morellino is a reflection of a sultry terrain close to the sea, but at the same time conquers with its satisfying and pleasurable nature, fully expressing its versatility.

**CLASSIFICATION:**

Morellino di Scansano – DOCG

**FIRST YEAR OF PRODUCTION:**

1998

**N. BOTTLES PRODUCED ON AVERAGE:**

About 60,000 bottles

**VARIETIES:**

85% Sangiovese, 15% Cilieggiolo

**VINEYARD AREA:**

18 ha

**ALTITUDE:**

100 m.s.l.m.

**EXPOSURE:**

South / south - west

**TYPE OF LAND:**

Slopes, with a very rich presence of skeleton (marl and sandstone)

**PLANT DENSITY:**

3000 vines per hectare in old plants - 6,000 in new ones

**HARVEST METHOD:**

Manual

**VINIFICATION:**

Fermentation and maceration take place in the winery in Magliano in Tuscany in stainless steel tanks for a period of 15-20 days

**AGING:**

The wine is refined partly in wood and partly in the tank

**AGING POTENTIAL:**

5 years