



Morellino di Scansano

Il Fortino

CLASSIFICATION D.O.C.G.

TYPE Red

REGION Tuscany

PROVINCE

VINTAGE AVAILABLE 2016

GRAPE VARIETY 85% Sangiovese, 10% Cabernet Sauvignon, 5% Merlot

TYPE OF FARMING Conventional

HARVEST Manual, last 2 weeks of September

VINIFICATION

It is produced with a meticulous selection of grapes grown in a small area of the Maremma, between the Ombrone and Albegna rivers. The freshly picked grapes are immediately crushed and placed to ferment at a controlled temperature in stainless steel tanks.

MATURATION

After vinification, the wine is aged for 12 months in Slavonian oak barrels.

TASTING NOTE

It has an intense ruby red colour. On the nose it shows rich and enveloping aromas of ripe red fruit, soft spices and warm tobacco. On the palate it displays an immediate character. Soft, with sweet fruity notes supported by well-polished tannins.

SIZES AND SPECIAL PACKAGING 75 cl Bordeaux-style bottles