

PS  
wine

premium wine selection

Vini di Qualità



# Morellino Di Scansano

## *Il Fortino*

<b>CLASSIFICATION</b>	D.O.C.
<b>TYPE</b>	Red
<b>REGION</b>	Tuscany
<b>GRAPE VARIETY</b>	85% Sangiovese, 10% Cabernet Sauvignon, 5% Merlot
<b>TYPE OF FARMING</b>	Conventional
<b>HARVEST</b>	Manual, 2 <sup>nd</sup> half of September with accurate selection of the grapes in a small area of Maremma region, between Ombrone and Albegna rivers.

### VINIFICATION

Fermentation at controlled temperature in stainless steel tanks.

### MATURATION

At the end of fermentation process, the wine matures for 12 months in Slavonian oak barrels.

### TASTING NOTES

Intense ruby red colour, to the nose it reveals rich flavours of red mature fruit, spices and tobacco. On the palate it shows a good structure and a strong but soft personality, with sweet notes of fruit and smooth tannins.

### SIZES AND SPECIAL PACKAGING

75 cl bottles.