

PS
wine

premium wine selection

Vini di Qualità



Morellino Di Scansano

Il Fortino

CLASSIFICATION	D.O.C.
TYPE	Red
REGION	Tuscany
GRAPE VARIETY	85% Sangiovese, 10% Cabernet Sauvignon, 5% Merlot
TYPE OF FARMING	Conventional
HARVEST	Manual, 2 nd 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.