



# CECCHI



## La Mora Morellino di Scansano

**Appellation:** Morellino di Scansano D.O.C.G  
**Area of production:** Tuscan Maremma  
**Harvest / Vintage** 2017  
**Number bottles:** 900.000

**Grapes variety:** Sangiovese 90%, other red grapes 10%  
**Altitude:** 150 m above sea level  
**Soil Composition:** Feldspalithic quartz sandstone, largely siliceous  
**Tonnes of grape per hectare:** 8 Tonnes  
**Plant per hectare:** 5000 plants per hectare  
**Pruning technique:** Spurred Cordon

**Vinification:** Traditional in temperature-controlled on skin  
**Fermentation temperature:** 28 °C  
**Length of Fermentation and Maceration:** 18 days  
**Ageing:** minimum 2 months in bottle

**Service temperature:** 16-18 °C  
**Alcoholic content:** 13%

**Tasting notes:** Cecchi was one of the pioneers of the Maremma, and this wine reflects this entire sunny land. Il Morellino di Scansano Cecchi is produced with a blend composed predominantly of Sangiovese with other grapes permitted in the area. La Mora is refined into steel for a few months before bottling. Red ruby very intense with evident purple reflections, it has a typical fruity aroma. In the palate it is soft, with a good persistence.

**Serve with:** roasts and pasta

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### Cecchi

Loc. Casina dei Ponti 56 53011 Castellina in Chianti Siena – Italy  
Tel.: +39 0577 54311 Fax: +39 0577 543150  
email: [cecchi@cecchi.net](mailto:cecchi@cecchi.net) [www.cecchi.net](http://www.cecchi.net)

