



CECCHI



La Mora Morellino di Scansano

Appellation: Morellino di Scansano D.O.C.G
Area of production: Tuscan Maremma
Harvest / Vintage 2018
Number bottles: 900.000

Grapes variety: Sangiovese 90%, other red grapes 10%
Altitude: 150 m above sea level
Soil Composition: Feldspalthic 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

Cecchi

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