



CECCHI



La Mora Morellino di Scansano

Appellation: Morellino di Scansano D.O.C.G

Area of production: Tuscan Maremma

Harvest: 2022

Bottles produced: 900.000

Grapes variety: Sangiovese 90%, other red grapes 10%

Altitude: 150 m above sea level

Soil Composition: Feldspalitic quartz sandstone, largely siliceous

Pruning technique: Spurred Cordon

Ageing: 2 months in stainless steel and minimum 2 months in bottle

Yield per hectare: 8 tonnes

Vines per hectare: 5000

Alcohol: 13 % vol

Vintage notes:

The 2022 vintage saw a slightly delayed flowering caused by a cold winter, followed, however, by a spring with temperatures above average, which allowed to realign the vegetation times.

The summer, hot and dry, brought rain at the end of August, ensuring an optimal maturation of the bunches.

Tasting notes:

Red ruby very intense with evident purple reflections, it has a typical fruity aroma. In the palate it is soft, with a good persistence.

FAMIGLIA CECCHI

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