

MORELLINO DENOMINAZIONE DI ORICINE CONTROLLATA E CARANTITA DENOMINAZIONE DI ORICINE CONTROLLATA E CARANTITA AIA VECCHIA



## MORELLINO DI SCANSANO

D.O.C.G.

Grapes: Sangiovese

Provenance: Vineyards in Magliano in Toscana (GR), Tuscany

Ageing: In stainless steel under constant monitoring and quick aging in bottle

Serving Temperature: 16° – 18° C.

Characteristic: In the glass the wine presents a red ruby color. Very drinkable taste with a nice structure, but not aggressive, the fruity flavor extends in fresh and persistent aromas thanks to the soft tannins.

Serving Suggestions: cold cured meats starters with fresh cheeses, farro and tomato soup, spicy chicken and roasted rabbit.

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