

Viticcio Morellino di Scansano DOCG 2015

The combination of a hillside location and the sea creates a unique microclimate. Wines from this zone have very particular aromas due to the lower-than-average rainfall during autumn and winter and the influence of the sea breezes.

2015 Vintage Report

The winter saw abundant precipitation in the beginning, and spring came early, with few temperature fluctuations and without much rainfall. These conditions led to uniform bud break, flowering, and fruit set. Summer came neither late nor early, and was dry, with intervals of rainstorms that

helped lower the temperatures, leading to notable variations in temperature. As a consequence, by the time of harvest, the grapes had reached a uniform and optimal point of maturation.

Denomination: Morellino di Scansano DOCG

Grape varieties: 85% Sangiovese, 10% Cabernet Sauvignon, 5% Merlot

First vintage produced: 2015

Production area: Loc. Poggio La Mozza
Magliano in Toscana Grosseto

Vineyard position: 150 MASL with north and northeast sun exposure

Soil: rich in sandstone and sandy-loamy structure

Training system: Guyot

Vineyard age and density: 4-14 years; 6,000 plants per hectare

Harvest: manual, beginning in the first week of September for Merlot; last week in September for Sangiovese; and the first week of October for Cabernet Sauvignon

Vinification: alcoholic fermentation at 28-30°C in stainless steel, and maceration for 10 days. Malolactic fermentation in stainless steel

Aging: in barriques of 225 l for 10-12 months and stainless steel for a further 3-5 months

Tasting notes: ruby-red in color, with ethereal notes of sour cherry and ripe fruit with nuances of vanilla and wet earth. In the mouth it is rich and savory, with tannins that fade into a refreshing finish. Can age in the bottle for up to 8 years

Alcohol: 14,5%

Production: 20,000 bottles/year

Format: 0.75 L, Magnum and Double Magnum

Bottling and release: January 2017 and May 2017


VITICCIO



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