



ORTO DELLE MONACHE

ARGENTAIA HOUSES AN ANCIENT VINEYARD, FROM THE TIME WHEN A CONVENT DOMINATED THE HILL. THE NUNS FIRST AND GENERATIONS OF FARMERS THEN TOOK CARE OF IT, MAKING IT A WITNESS OF HISTORY AND A TREASURE TROVE OF THE FLAVORS OF THE ESTATE. FROM ITS GRAPES COMES ORTO DELLE MONACHE: AN INTROSPECTIVE MORELLINO DI SCANSANO RISERVA LABEL WINE, AUSTERE IN PERFUME AND DEEP IN FLAVOR, CAPABLE OF TRANSMITTING THE SPIRITUALITY OF ARGENTAIA.

Curiosity: During the restoration of the remains of the monastery an ancient artefact was found, a copper cross representing a woman, probably a cloistered nun. This crucifix is today displayed at Argentaia.

PRODUCTION NOTES

Denomination: Morellino di Scansano Riserva - Denominazione di Origine Controllata e Garantita
Grape Variety: Sangiovese
Origin: Tuscan Maremma - Magliano in Toscana
Climate: Mediterranean, with mild winter and dry, sunny summer
Subsoil: Tufaceous limestone-rich
Vineyard Exposure and Altitude: South, hillside 200 meters above sea level
Vine Age: 70 years
Density: 4000 plants per hectare
Grape Yield: 5000 kilos per hectare
Breeding and Pruning: Espalier training, spurred cordon pruning
Vinification: Grapes are carefully selected. Traditional red wine vinification in small stainless steel tanks with prolonged maceration
Aging: In French oak barriques for 20 months, in bottle for at least 6 months

TASTING NOTES

Color: Ruby red, tending to garnet with aging
Perfume: Ethereal with hints of berries, cocoa and smoky notes
Taste: Rounded and persistent, full-bodied
Aging Capacity: 8-15 years

SERVICE NOTES

Suggested Pairings: Well-aged cheese, red meat and game
Serving Temperature: 18°C
Recommended Glass: Grand Ballon

MADE IN ITALY



AWARDS



SIZES

Bottle 0,75 L | Magnum 1,5 L | Jeroboam 3 L