



PRIORATO

MORELLINO DI SCANSANO OBTAINED FROM SANGIOVESE GRAPES AGED FOR SIX MONTHS IN FRENCH OAK BARRIQUES, PRIORATO IS A WINE OF CHARACTER, RECOGNIZABLE FOR ITS REDCURRANT ACIDITY AND THE FINESSE OF ITS TANNINS.

Curiosity: The name Morellino is a diminutive form of Morello and so translates as "little dark one", for its typical small and very dark berried grapes.

MADE IN ITALY



SIZE

Bottle 0,75 L

PRODUCTION NOTES

Denomination: Morellino di Scansano - Denominazione di Origine Controllata e Garantita

Grape Variety: 85% Sangiovese, 10% Cabernet Sauvignon, 5% Ciliegiolo

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: 8-15 years

Density: 4000 plants per hectare

Grape Yield: 7000 kilos per hectare

Breeding and Pruning: Pruned-spur cordon-trained in January

Vinification: Traditional red wine in stainless steel tanks

Aging: In French oak barriques for 6 months, in bottle for 4 months

TASTING NOTES

Color: Ruby red

Perfume: Fresh with wild red fruits notes

Taste: Full and balanced

Aging capacity: 5-7 years

SERVICE NOTES

Suggested Pairings: Aged cheese, cold cuts and red meat

Serving Temperature: 18°C

Recommended Glass: Ballon