



# 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

