

POGGIO AL LUPO MORELLINO DI SCANSANO DOCG 2019



WINE INTRODUCTION

Morellino di Scansano gets its name from the particular type of Sangiovese found in Scansano in the Maremma region of Grosseto in Tuscany. Soft and fruity, it is becoming more and more popular with wine drinkers and wine lovers alike. These grapes are grown in mixed terrain, with the area characterised by the presence of calcareous base rock, and sandy soils dappled with clay and stony galestro.

WINEMAKING NOTE

Fermentation took place in small stainless steel vats at a controlled temperature for at least 15 days, followed by a period of maceration. The wine was then aged for 8 months in stainless steel tanks, before being aged for a further 2 months in bottle before release.

APPEARANCE, AROMA AND TASTING NOTE

Its intense ruby red colour is the prelude to a blend of fragrances that evokes black cherry, spices and aromatic herbs. Intensely fruity on the nose with slight hints of sweet spices, followed by a palate that is full bodied, flowing and complex, it is pleasantly tannic – an excellent fusion, thick and tight on the palate yet also expansive and flavourful. This wine is best served at 18°C.

WINE INFORMATION

Country:	Italy
Region:	Tuscany
Sub Region:	Maremma
Wine Type:	Red Wine
Producer:	Poggio Al Lupo
Wine Name:	Morellino di Scansano DOCG
Vintage:	2019
Principle Grape (%):	Sangiovese (100)
Closure:	Cork
Winemaker Name:	Giuseppe Caviola
ABV (%):	13.50%
Acid (g/L):	5.65
pH:	3.52
Bottle Size:	75cl
Case/Pack Size:	6x75cl

WINE SCORES

James Suckling:	90 points
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