

MORISFARMS MORELLINO DI SCANSANO



Sangiovese, Merlot, and Syrah. Bright purple-red color. Rich and fascinating aromas of raspberry, cherry, red plums, currants, and cloves. The wine gets its flavor from the sandy soil on which the vines grow and the final result in the glass is an elegant wine with soft tannins. Balanced and silky. Excellent as an aperitif if served chilled. Perfect with mild fowl like pigeon or baked chicken.

Morisfarms' first bottle of Morellino di Scansano dates back to 1981, only a few years after the DOC had been created in 1978. The whole of the Poggio la Mozza area is hilly and at an altitude of about 100 meters above sea level. The vines are southwesterly exposed. Fermented in temperature controlled stainless steel tanks. Maceration for 15 days with pumping over twice a day. The wine is bottled after 4 months without the use of any wood and undergoes a further aging of at least two months before being put on the market.

Three hundred years ago the Moris family moved from their native Spain to Italy's Maremma, the wild West of Tuscany. They originally produced cereals, fruits, vegetables, and charcoal from nearly 6,000 hectares of land. Starting in 1990, the Moris family shifted their focus from mixed agriculture to winemaking and vine replanting began in earnest. Today, they are considered by many to be one of the top producers in the Maremma and a leader in fine wine production, introducing into their process green harvests and controlled *barrique* aging. The estate is under the cautious eye of Dr. Adolfo Parentini and his son Giulio, husband and son of Caterina Moris, along with consulting winemaker Attilio Pagli. They own and work two farms, Fattoria Poggetti near Massa Maritima and Podere Le Mozzine in Morellino di Scansano. Poggetti has clay-based soils giving hearty wines, while Le Mozzine's more sandy soil yields lighter, more elegant wines.

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Tasting Note:

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Shelf Talker:

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