FRESCOBALDI
TOSCANA

La Torre 2014

Formati

0,75 l

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Morellino di Scansano DOCG

La Torre Morellino di Scansano, produced from Sangiovese grapes with a small amount of Cabernet Sauvignon, boasts a rich ruby-red and fragrances of ripe fruit, in particular dried plum and dark cherry.

Climatic trend

The cool season and a slow and gradual ripening of the grapes in the month of August perfectly brings out the organoleptic flavour of Sangiovese, naturally producing musts with good sugar content, and a fresh deep aroma.

Technical notes

Origin: Morellino di Scansano d.o.c.g. territory
Exposure: South, Southwest
Soil typology: Gravely flint
Plant density: 5.500 vines/ha
Breeding: Spur pruned cordon and guyot
Wine Variety: Sangiovese and little part of Cabernet Sauvignon
Alcohol content: 12,50%
Maceration Time: 13 days
Malolactic Fermentation: Immediately following alcoholic fermentation
Maturation: Stainless steel - 10 days

Tasting notes

A Morellino in which one can feel the bright and lively Maremma region. Pleasant notes of red fruits such as cherry and strawberry mixed with Tuscan flowers: roses and violets. Mouth-coating, versatile pairings, enjoyable both with delicate or flavourful dishes, perfect with pasta with a ragu meat sauce with a pinch of pepper.

Wine pairing: Ideal with all dishes featuring poultry or roast rabbit, but enjoy it with meat-sauced pastas too, any meat fried or barbecued, and medium-aged cheeses.