FRESCOBALDI
TOSCANA

# La Torre 2015




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 excellent weather in April and May accelerated the grapevines' phenological phases, while a particularly hot July helped the fruits' ripening, which progressed softly throughout the August rains. The lower temperatures in August helped to develop the concentration of substances within the grapes that are necessary to obtain a product with excellent polyphenolic aromas

## 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: 95% Sangiovese and 5% Cabernet Sauvignon
Alcohol content: 13%
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.