FRESCOBALDI
TOSCANA

La Torre 2016



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 colour and fragrances of ripe fruit, in particular plum and cherry.

Climatic trend

The excellent climactic conditions in April and May accelerated the plants' phenological phases. A particularly hot July aided ripening, which continued gently thanks to the August rains. The lower temperatures helped all the substances necessary for a quality product, from the point of view of aromatic polyphenols, to move to the vines.

Technical notes

Wine Variety: Sangiovese and Cabernet Sauvignon
Alcohol content: 13%
Maturation: Stainless steel - 10 days

Tasting notes

A Morellino in which one can feel the bright and lively coast of Tuscany's Maremma region. Pleasant notes of red fruits such as cherry and strawberry mixed with Tuscan flowers, like roses and violets. The saltiness of the terroir creates elegant, enveloping tangy notes. This versatile wine may be enjoyed both with delicate and more flavourful dishes, perfect with pasta with a meat sauce and a pinch of pepper.

Wine pairing: “Ideal with poultry or roast rabbit dishes, pasta with a pork-based meat sauce, medium-aged cheeses and sautéed meats.”