FRESCOBALDI
TOSCANA

Santa Maria 2011



Formati

0,75 l, 0,375 l

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Morellino di Scansano DOCG

Santa Maria Morellino di Scansano is one of the newest wines from the Frescobaldi house, first produced in 2000. Youthful and vivacious, it's crisp, fruity character makes it ideal for any occasion.

Climatic trend

During the month of August two verified climatic events of extraordinary importance took place which shaped the characteristics of the grapes by force of the natural elements. The first half of August was characterized by sunny days, with daytime temperatures never above 30°C, and very cold nights. In the second part of August the strength of the sun gave power and concentration to the red grapes: Merlot, Sangiovese, Syrah, Petit Verdot, and Cabernet Sauvignon. The final result is that we have obtained red grapes of extraordinary health, mature, concentrated and rich in polyphenols.

Technical notes

Origin: Tenuta di Santa Maria, magliano in Toscana
Altimetry: 100 m (328 feet)
Surface: 55 Ha (135 Acres)
Exposure: South, southwest
Soil typology: Gravely flint
Plant density: 5,500 vines per hectare
Breeding: Spur pruned cordon
Wine Variety: 85% Sangiovese, 15% Cabernet Sauvignon
Alcohol content: 14,50%
Maceration Time: 10 days
Malolactic Fermentation: Immediately following the alcoholic
Maturation: Stainless - Stainless - 10 months in steel and 2 months in bottle - 10 months in steel and 2 months in bottle

Tasting notes

Santa Maria 2011 is an deep purple-red, lustrous with a lovely texture. The nose opens with dark ripe fruit: cherry, blackberry, currant and blueberry, followed by floral notes of violet and spicy hints of cardamom and white pepper as well as of liquorice root. Soft on the palate, very well balanced, with an intense and lingering finish.

Wine pairing: Braised rabbit or chicken, but pairs beautifully with medium-aged cheeses as well.