


FRESCOBALDI
TOSCANA

Santa Maria 2012



Formati
0,75 l, 0,375 l

Santa Maria 2012

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

The growing season was characterized by elevated temperatures during the summer months and low precipitation. The particularly dry season favoured an even and consistent development of the grapes. Although our harvest took a long time, our grapes maintained a perfect state of health to the very end. The first step toward obtaining quality wines.

Technical notes

Origin: Grosseto - 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: 12,50%

Maceration Time: 10 days

Malolactic Fermentation: Immediately following alcoholic fermentation

Maturation: Inox - Inox - 10 months in steel and 2 months in bottle - 10 months in steel and 2 months in bottle

Tasting notes

Santa Maria 2012 has a pronounced ruby red colour, dense yet luminous. Wild strawberries and currants on the nose, followed by citrusy notes of bergamot leading to extremely delicate cinnamon, anise and ginger. Santa Maria has a rounded and harmonious flavour and long persistence: the aftertaste brings out the spices and citrus with a pleasant return to the scent of liquorice. Tasted December 2012.

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