


FRESCOBALDI
TOSCANA

Santa Maria 2013



Formati
0,75 l, 0,375 l

Santa Maria 2013

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 climate in 2013 was favourable. Spring arrived in April, after average temperatures and abundant rainfall in March. Rising temperatures led to an anticipated bud break. In May the recorded rainfall was above average and this allowed us excellent water reserves for the summer season. In June, the vines consumed more water to tackle the high winds and the onset of flowering, which occurred during the first two weeks of June. The temperatures during July and August were very similar and stable, with peaks of heat in the last week of July and the first week of August. The rains during these two months kept the vines from suffering water stress since the water reserves in the soil never dropped below the wilting point. The month of September was characterized by an alternation of favourable temperatures between day and night that led to the concentration of aromas and maintenance of good overall acidity. The growing season of 2013 was marked by a series of rainfall events and constant cool temperatures, which helped development at our vineyards albeit delaying vegetative phenological phases by about 10 days. Despite that, the particularly favourable climate in September led to a consistent maturation that gave us healthy, exceptional grapes for vinification.

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: 11 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 2013 is a brilliant ruby red, Evident on the nose are evident fruity notes of candied raspberry and wild strawberry followed by subtle citrus scents. These are pursued by licorice root, wild flowers and a touch of cinnamon, ginger and toasted hazelnut. The palate of Santa Maria is fresh, tannic, almost sinewy and persistent.

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