FRESCOBALDI
TOSCANA

Santa Maria 2014



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

The cool season and a slow and gradual ripening of the grapes in the month of August perfectly brings out the organoleptic flavour of Sangiovese, naturally producing musts with good sugar content, and a fresh deep aroma.

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: Sangiovese and a small part of 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 2014 immediately hits you with its fragrance of fresh red fruit, raspberry, currant and cherry. It is a lively Morellino di Scansano, which gracefully and gently caresses the palate. Pairs well with appetisers and light lunches, pasta and tapas, a must to try with pizza.

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