FRESCOBALDI
TOSCANA

# Santa Maria 2015




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 growing season was noteworthy for a fine autumn and a very wet winter, which contributed to plentiful underground water reserves. The budding phase began about a week late, but the favourable climate in April and May, and a particularly hot July - mitigated by cool night temperatures - helped the plants accelerate their growth and reach the veraison ahead of schedule. The grapes' ripening proceeded at a very soft pace thanks to a very rainy August that lowered the overall temperatures and supported the development an excellent product from a polyphenolic and aromatic perspective.

## 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: 13%
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 2015 is a brightly ruby red wine. The 2015 vintage confirms an intensely fruity nose of raspberries, cherries and plums accompanied by very light citrus accents of bergamot and spicy cinnamon. Harmonious, very persistent and well-structured, this Morellino di Scansano leaves the palate with a pleasant finish of spices and citrus fruits.

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