

**FRESCOBALDI**
TOSCANA

Santa Maria 2016



Formati
0,75 l, 0,375 l

Santa Maria 2016

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, its crisp, fruity character makes it ideal for any occasion.

Climatic trend

The growing season was characterised by a relatively dry fall followed by a winter with temperatures that never fell below zero and a mild spring that stimulated the plant's awakening. The flowering phase, in fact, began approximately ten days earlier than the previous year. The spring rains ensured that the plants had the necessary water reserves to sustain themselves throughout the extremely dry summer, which was, however, not excessively hot. The result was a harvest noteworthy for the impeccable health of the plants and grapes.

Technical notes

Origin: Grosseto - Toscana

Altimetry: 100 m (328 feet)

Exposure: South, southwest

Breeding: Spur pruned cordon

Wine Variety: Sangiovese and a small part of Cabernet Sauvignon

Alcohol content: 13,5%

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 2016 is a brightly ruby red wine. The vintage once again confirms its intensely fruity nose of raspberries, cherries and plums accompanied by spiced scents of cinnamon and pink pepper. Harmonious, with an excellent balance between the soft tannins and the sustained acidity, which brings out its freshness and brings out its aromas. 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.