

Santa Maria 2017



Formati
75 cl and 37.5 cl

Santa Maria 2017

Morellino di Scansano DOCG

Produced for the first time in 2000, the young and dynamic Santa Maria Morellino di Scansano is a fresh, soft, fruity wine, perfect for every occasion.

Climatic trend

The 2017 season will be remembered as one of the hottest in recent years, with temperatures slightly above seasonal averages. The spring rains ensured vineyards had the necessary water reserves for the entire summer, itself characterised by persistent drought and constant temperatures above 30°C, with localised rainy spells of low intensity. The year was therefore marked by an early sprouting of the vine, as well as flowering that began a few days earlier than seasonal averages. The hot final summer days allowed for an excellent harvest with perfectly ripe grapes.

Technical notes

Origin: Grosseto - Toscana

Wine Variety: Sangiovese and Cabernet Sauvignon

Alcohol content: 13%

Maturation: Steel - Steel - 10 months in steel and 2 months in the bottle - 10 months in steel and 2 months in the bottle

Tasting notes

Santa Maria 2017 has a bright, intense ruby red colour. Its bouquet features fruity notes of alcohol-soaked cherries and plum, which pair exquisitely with the spicy pepper aromas. The taste is dry and warm with an excellent balance between the structure of fine tannins and acidity, which adds freshness and enhances the aromas. The finish is heavenly and intense.

Wine pairing: Stewed meats such as rabbit or chicken, but also tasty with medium-aged cheese.