

Santa Maria 2022



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Morellino di Scansano DOCG

Produced for the first time in 2000. Young and dynamic, Santa Maria Morellino di Scansano is a fresh, soft and fruity wine, ideal for any occasion.

Climatic trend

The weather conditions of this vintage were marked by a rather early flowering cycle in the vineyards, in late May. In fact, temperatures typically seen in summer months were recorded in this period. It is no coincidence that summer 2022 will be remembered as one of the longest in recent years. In the first part of the summer period, plant shoots grew and flower clusters set faster than normal, thus offering excellent uniformity in the vineyards. In July, however, the vines adapted to the outdoor environment, slowing down their initial momentum to protect themselves from the summer heat. The timely rain on Assumption Day in mid-August finally resulted in clear musts with a fragrant appearance and taste.

Technical notes

Wine Variety: Sangiovese and Cabernet Sauvignon

Alcohol content: 13.5%

Maturation: 12 months in steel

Tasting notes

Santa Maria 2022 presents itself in a brilliant ruby red with slight purplish reflections. On the nose, it begins with clear and intense fruity notes of cherry, raspberry, plum and wild strawberry. Floral hints of orange blossom are combined with pleasant balsamic hints of rosemary. The olfactory finish is dominated by memories of sweet spices. On the palate, it is vivid and fresh, with a tannic texture typical of the finest "morellino". On the palate, the finish is persistent, full, mellow and balanced.

Wine pairing: Ideal with stewed meats such as rabbit or chicken, but also excellent with medium-aged cheeses, this wine can be paired with a variety of dishes.