FRESCOBALDI
TOSCANA

Santa Maria 2023



Formati

0.75 L and 0.375 L

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Santa Maria 2023

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 2023 vintage was characterised by a mild winter with plenty of rain, concentrated mainly in December and January. The rains in March and April allowed the plants to develop a vigorous, strong leaf wall, ensuring excellent vegetative development; the increase in temperatures and amount of water accumulated during the spring period led to good cluster development in the summer period. The excellent summer temperatures and temperature fluctuations between day and night allowed aromatic substances to accumulate on a large scale; the harvest period, characterised mainly by sunny days, enabled grapes to be picked at an optimal degree of ripeness. All this has translated into highly structured wines with great aromatic expression.

Technical notes

Wine Variety: Sangiovese and Cabernet Sauvignon
Alcohol content: 13%
Maturation: 12 months in steel

Tasting notes

Santa Maria 2023 is a wonderfully bright, ruby-red colour with violet hues. The nose is characterised by wonderful fruity notes, ranging from black and red berries to ripe plum. The floral scents recall delicate notes of iris and red rose. The Mediterranean component is also pleasant, with a light hint of sage. Over time, this element fuses with delicate notes of spice. It is lively on the palate, with lovely warm tannins. There is a notable harmony in taste and aroma. A soft wine with a delightful finish.

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.