FRESCOBALDI
TOSCANA

Santa Maria 2024



Formati

0.75 L and 0.35 L

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Santa Maria 2024

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 2024 vintage at Tenuta Ammiraglia saw a particularly mild winter, especially in the first months of the year, and widespread rainfall until early spring. These conditions created adequate water reserves to cope with the hot and dry summer. The high temperatures therefore allowed for splendid flowering in June. From mid-August, the early rain returned, and the night-time temperature variations settled into their regular rhythm, allowing for good ripening with a nice freshness in the grapes at the time of harvest. This vintage yielded good results in terms of quality and quantity.

Technical notes

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

Tasting notes

Santa Maria 2024 is a stunning and vibrant ruby-red colour. The nose is beautifully fruity and floral, with notes reminiscent of wild strawberries, raspberries and cherries. In the floral layer, wonderful aromas of dog rose intermingle with notes of aromatic herbs, reminiscent of laurel. The finish is dominated by delightful notes of sweet spices. On the palate, it is lively and fresh, with a beautiful tannic texture. Warm and soft. Harmonious and persistent. It offers a remarkable interplay between taste and aroma.

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.