



LA TORRE 2017

Denomination Morellino di Scansano DOCG

Description La Torre Morellino di Scansano, produced from Sangiovese grapes with a small amount of Cabernet Sauvignon, boasts a rich ruby-red colour and fragrances of ripe fruit, in particular plum and cherry.

Vintage Report The season will be remembered as one of the hottest in recent years, with temperatures consistently above seasonal averages. The spring rains ensured vineyards had the necessary water reserves for the entire summer, which was 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. However, the hot final summer days allowed for an excellent harvest with perfectly ripened grapes.

TECHNICAL INFORMATION

Variety Sangiovese with a small amount of Cabernet Sauvignon

Alcohol by volume 13%

Maturation method Stainless steel

Length of maturation 10 months

Bottle formats 75 cl

Tasting Notes A bright and lively Morellino that expresses all the Mediterranean nuances of the Maremma Toscana coastline. The bouquet is pleasantly fruity. The scents of small red berries marry perfectly with the floral notes. On the palate the wine is lively yet elegantly enveloping, with a very clear tangy note. The ideal companion for the full-flavoured simplicity of Tuscany.

Serving suggestions Perfect with meat sauce, roasted red or white meat and semi-aged cheeses.