



## MORELLINO DI SCANSANO RISERVA D.O.C.G.

*Fattoria La Peschiera*



Denominazione / Product name:	Morellino di Scansano Riserva D.O.C.G.
Regione / Region	Toscana
Tipologia / Type	Vino Rosso / Red Wine
Uvaggio / Grapes	85% Sangiovese, 10% Merlot, 5% Cabernet

### **Produzione / Production**

Vendemmia / Vintage	Fine di Ottobre / End of October
Vinificazione / Vinification process	In fermentini di acciaio inox In stainless steel casks

### Affinamento / Maturation

In grandi botti di rovere  
In big oak barrels

### **Dati tecnici / Technical data**

Alcohol / % Vol	13,5 %
Zuccheri / Sugar g./lt	0,2
Acidità tot. Acidity g./lt	5,50
Anidride Solf. tot. / Sulfites tot. mg./lt	52

### **Confezionamento/ Packing**

	Bordolese Europea 750 ML
EAN bottiglia / EAN code x bottle	8027979900676
EAN cartone / EAN code x case	8027979800679

PALLET EPAL-EUR	80 x 120
Bottiglie x cartone / bottles x case	6
Strati x pallet / layer x pallet	5
Cartoni x pallet / cases x pallet	120
Cartoni x strato / cases x layer	24
H PALLET cm	170
H cartoni / case cm	31
Lung./ length case cm	16
Larg cart./ width case cm	23
Peso cart. / weight case kg	7,2
Peso pallet / weight pallet kg	890

### **TASTING NOTES**

It is an extremely deep blood red-black wine. It has an extraordinarily complex vinous bouquet, intense and persistent. On the palate it is lusciously full and warm, balanced and velvety tannings and a long finish. Hardly drinkable alone, this needs to be paired with some seriously flavourful and heavy food as meat dishes and aged cheeses.  
Serving temperature: 19° C.