

## Morellino di Scansano DOCG - Mantellassi

### The Producer:

Centred on the medieval town of Scansano, south east of the city of Grosseto, this area of Tuscany is called Maremma and was, until the 1980s most famous for breeding cattle – particularly the Maremmana. It's suitability for vines has been recognised and over the last 20 years there has been a great deal of investment in both vineyards and wineries. Morellino is the local name for the Sangiovese grape. The estate is currently run by two brothers, Aleardo e Giuseppe Mantellassi, and whilst the family had been in the vineyards since the 1860's it was only in 1960 that the winery was established and now has 95ha of vineyards. Indeed Mantellassi was one of the pioneers of serious winemaking in Scansano in the 1980s.

### The Wine:

Grape(s): 85% Sangiovese, 15% Ciliegiolo and Cabernet Sauvignon  
Area: From the estate at Magliano in Toscana south of Scansano and about 10 kilometres from the coast  
Av age of the vines: 25 years old  
Vine density: 4,000 – 5,200 per ha  
Training system: Cordone speronato  
Yield: 50-65 hl/ha  
Harvest: Late August for several weeks  
Vinification: There is a soft pressing of the grapes with 12 day maceration, and a 12 day fermentation at 25°C in stainless steel. There is full natural malolactic fermentation in the stainless steel vats.  
Ageing: Aged for 1-2 months in stainless steel vats of 50hl. Then it is bottled in December/January and the released in February.

### Tasting Notes:

- Delicious, softly rounded fruit with an herbal tone on the finish and good length on the palate.
- From a new region of Tuscany this wine exhibits the versatility and quality of Italy's top producers. Delicious, softly rounded fruit with a herbal tone on the finish and good length on the palate.

Code: 2580  
ABV: 14,5%  
Pack: 6\*75cl  
Vegan: Yes  
Vegetarian: Yes  
Closure: Cork



FATTORIA  
MANTELLASSI

