

LORNETA

Morellino di Scansano DOCG



Grapes: 100% Sangiovese

Vineyard: in Scansano at 200m a.s.l. southern exposure

Training system and production: spurred cordon 9000 kilos/ha

Soil composition: red clay and slit

Vinification: in stainless steel tanks. Natural fermentation with indigenous yeasts.
Quick maceration (10 days) in order to obtain soft tannins

Harvest period: second/third decade of September

Serving temperature: 15-16° C

Pairing: white and red meat, fresh cheese, pasta

Colour: ruby red

Bouquet: smooth, fruity, well balanced acidity and soft tannins

First vintage: 1995



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