



LEONARDO MORELLINO DI SCANSANO

Denominazione di Origine Controllata e Garantita

Area of production: In the heart of the Morellino di Scansano DOCG zone, mainly from the vineyards in Montiano

Grapes: Sangiovese 85% - Other red grapes 15%

Vinification and maturation: Maceration on the skins takes place during fermentation and lasts approximately 10 days. Frequent pumping over helps decomposing the anthocians, obtaining an intense and pleasant fruit aroma. The wine is stored until March in thermo-conditioned tanks

Tasting notes: Purple-red in colour, intense, it shows a reasonable depth. Intensively fruity aroma on the nose. In the mouth it is full-flavoured, with clear tannins, but soft and round at the same time. Fresh and agreeable on the palate

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CANTINE LEONARDO DA VINCI