



BRUMAIO TECHNICAL DATA SHEET

APPELLATION:	Morellino di Scansano
CLASSIFICATION:	DOCG
PRODUCTION AEREA:	Tuscany
GRAPE VARIETY:	Sangiovese 100%
ALCOHOL CONTENT:	13.5%
TOTAL ACIDITY:	5.7 g/l
pH:	3.44

The fermentation, maturation and ageing are in stainless steel vats, at a controlled temperature (max 25°), where the alcoholic and malolactic fermentation take place.

After 15-18 months the wine is bottled with a further ageing period of 3-6 months in the bottle.

COLOR:	Bright ruby red.
APPEARANCE:	Clear.
BOUQUET:	Notes of small, black-berried fruits, red flowers and ripe-cherry.
FLAVOUR:	Fresh on the palate, with hints of ripe, dark fruits with a pleasant and persistent taste, thanks to the good acidity and natural tannins.
FOOD PAIRING:	Preferably with tasty first courses, stewed meats and semi-mature cheeses.