



GERMILE DATA SHEET

APPELLATION:	Morellino di Scansano
CLASSIFICATION:	DOCG
PRODUCTION AEREA:	Tuscany
GRAPE VARIETY:	Sangiovese 100%
ALCOHOL CONTENT:	13.41%
TOTAL ACIDITY:	5.2 g/l
pH:	3.47

The fermentation and the maturation is in steel vats, where the wine makes the alcoholic and malolactic fermentation, at a controlled temperature (max 25°).

The wine is bottled after 1.5 year.

COLOR:	Ruby red.
BOUQUET:	Ripe red fruits (cherry, plum), of violet and wild berries.
FLAVOR:	With a good balance between tannins and alcohol, fresh taste.