

# Viticcio Morellino di Scansano DOCG 2015

---

*The combination of a hillside location and the sea creates a unique microclimate. Wines from this zone have very particular aromas due to the lower-than-average rainfall during autumn and winter and the influence of the sea breezes.*

## 2015 Vintage Report

The winter saw abundant precipitation in the beginning, and spring came early, with few temperature fluctuations and without much rainfall. These conditions led to uniform bud break, flowering, and fruit set. Summer came neither late nor early, and was dry, with intervals of rainstorms that

helped lower the temperatures, leading to notable variations in temperature. As a consequence, by the time of harvest, the grapes had reached a uniform and optimal point of maturation.

**Denomination:** Morellino di Scansano DOCG

**Grape varieties:** 85% Sangiovese, 10% Cabernet Sauvignon, 5% Merlot

**First vintage produced:** 2015

**Production area:** Loc. Poggio La Mozza  
Magliano in Toscana Grosseto

**Vineyard position:** 150 MASL with north and northeast sun exposure

**Soil:** rich in sandstone and sandy-loamy structure

**Training system:** Guyot

**Vineyard age and density:** 4-14 years; 6,000 plants per hectare

**Harvest:** manual, beginning in the first week of September for Merlot; last week in September for Sangiovese; and the first week of October for Cabernet Sauvignon

**Vinification:** alcoholic fermentation at 28-30°C in stainless steel, and maceration for 10 days. Malolactic fermentation in stainless steel

**Aging:** in barriques of 225 l for 10-12 months and stainless steel for a further 3-5 months

**Tasting notes:** ruby-red in color, with ethereal notes of sour cherry and ripe fruit with nuances of vanilla and wet earth. In the mouth it is rich and savory, with tannins that fade into a refreshing finish. Can age in the bottle for up to 8 years

**Alcohol:** 14,5%

**Production:** 20,000 bottles/year

**Format:** 0.75 L, Magnum and Double Magnum

**Bottling and release:** January 2017 and May 2017



VITICCIO



---

FATTORIA VITICCIO SOCIETÀ UNIPERSONALE A.R.L.

Via San Cresci, 12/A - 50022 Greve in Chianti, Firenze - ITALIA | P. IVA 03962340489 | Tel +39 055 854210 - Fax +39 055 8544866 | info@viticcio.com

www.viticcio.com