



PRODUCER PROFILE

Estate owned by: Brunì Family
 Winemaker: Marco Brunì
 Total acreage of vine: 98 (40 Ha)
 Winery Production: 400,000 bts
 Region: Toscana

MARETETO MORELLINO DI SCANSANO DOCG

WINE DESCRIPTION

One of the latest “discoveries” in Tuscan reds, this long overlooked zone creates terrific Sangiovese wines from a clone called “morello”, a reference to the darkness of the resulting wine. Morellino di Scansano, at a dozen or so miles inland from the sea at the southern end of the Tuscan coast, is also enjoying the positive effects and influence of the neighboring Maremma renaissance. The name refers to “La Marta”, the area where the winery is located.

TASTING NOTES

Deep ruby red color. The nose is intense, with fresh hints of red fruits and wild berries all wrapped in a vanilla note. The sip is rich, smooth, elegant. Pleasant cherry long finish with well integrated tannins.

FOOD PAIRING

Ideal with all the wild boar preparations typical of Maremma toscana: ragu, porchetta, and dried salumi. Game birds, wild mushrooms and other cattle are also an excellent pairing.

VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Morellino di Scansano DOCG
Vineyard size:	14 Ha
Soil composition:	Medium texture, loam
Training method:	Bilateral spurred cordon
Elevation:	80-100 m a.s.l.
Vines/hectare:	4,700/Ha
Exposure:	East West
Age:	12 - 20 years
Harvest time:	End of September/ Beginning of October
First vintage:	1995
Production:	110,000 bottles

WINEMAKING & AGING

Varietal composition:	85% Sangiovese, 10% Syrah, 5% Alicante
Fermentation container:	Stainless steel tanks (10 days at 24 °C)
Maceration technique:	Frequent delestage and pump-over (15-18 days)
Type of aging container:	French oak barrels of 30 Hl and Tonneaux of 500 l
Length of aging before bottle:	6-8 months
Length of bottle aging:	3 months

ANALYTICAL DATA

Alcohol:	13.5 %
Residual sugar:	2.8 - 3.5 g/l
Acidity:	5.4 g/L
Dry extract:	38 g/L

