



RISERVA SICOMORO MORELLINO DI SCANSANO D.O.C.G.

Grapes:	Sangiovese 100%
Training system:	spurred cordon
Vine density:	3500 plants / hectare
Type of soil:	sandy and rich in silt and clay below 1 mt of depth
Altitude:	300 mt above sea level
Age of vines:	over 30 years old
Harvest period:	first week in October
Fermentation:	grapes are harvested upon perfect phenolic maturity. Maceration takes place at 35°C for 12 hours; fermentation at controlled temperature (max 29°C) follows, with post-fermentative maceration on the skins. Overall, fermentation lasts 12 days. Natural malolactic fermentation takes place a few days after drawing off.
Aging:	wine stays in 225 l French barriques for 15 months (60% new, 40% used once); a short stay in stainless steel tanks follows.
Refining:	18 months in bottle.
Aging potential:	Sicomoro is a Morellino of great structure, to be drunk preferably 5-10 years after its vintage.
Description:	concentrated ruby red, on the nose it offers great pleasantness with the sweet spicy and fruity notes of cherry, fruits of the forest, cinnamon and vanilla. Full bodied, dry, with strong but elegant tannins balanced by the alcoholic warmth and the softness. Balanced palate with a long persistence recalling the fruity and spicy notes perceived on the nose.
Food pairing:	with roasted or stewed meat, succulent meat dishes, mature cheese.
Serving temperature:	16-18°C
Recommended glass:	a large Bordeaux-style glass.

