

podere
414

Morellino di Scansano

Il badilante

Grape Harvest dates:

start third week of September, end: second week of October.

Vineyards:

All of the vines are planted at high density (about 6500 vines/hectare) and the prevailing training method is the double guyot, the soil is rich in clay and gravel. The medium altitude is 230 m.

Grape varieties:

Sangiovese.

Wine making:

occurs in modern concrete baths with temperature control, using traditional methodology: native yeasts, skin maceration times of 15/20 days at temperatures of 27-29°C poliphenol extraction alternating between manual delestage and punchdowns.

Maturing and refinement:

the wine refines for 12 months in cement baths and tonneaux (5 hl).

Time storage vintage: 5-7 years.

Number of bottles produced:

53.000 bottles.

Analytic data:

alcohol 13,50 % vol, total acidity 5,10 g/l; net extract 29,50 g/l; sugar 0,5 g/l.

Organoleptic analysis:

the colour is ruby red. The bouquet is characterized by spicy notes complemented by red fruit hints. On the mouth it delivers medium body and freshness, derived from the quality of the tannins and the balanced acidity. Our aim is the creation of a wine which distinguishes itself, thanks to its peculiarities of harmony and refinement, rendering any meal more pleasant and flowing without overbearing.



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