



DOGA DELLE CLAVULE

MORELLINO DI SCANSANO DOCG

Historically, the Maremma's name for Sangiovese derives from the local horses, which are known as "morelli," and refers to their vigor and the intensity of the color of their coats. "Morello" gave origin to the wine Morellino di Scansano, which obtained DOC status in 1978, and DOCG status with the 2007 vintage. At present the Morellino di Scansano Appellation boasts about 1500 hectares of vineyards. In the Tuscan Maremma the harmonious interaction between sea breezes and gentle hills yields soft fruity wines that are ever more appreciated on the world markets. Doga delle Clavule extends over 130 hectares in the heart of the Maremma. Its soils are primarily sedimentary, and its proximity to Mount Amiata produces perfect climatic conditions for the vineyards, which are protected from the cold Tramontana winds and benefit from the sea breezes. This important aspect of the microclimate reduces the risk of pathogens and consequent vine diseases to a minimum.

PRIMARY FERMENTATION: The grapes were fermented separately, with 10-day macerations at 28/30 °C in stainless steel tanks, followed by delestages, pump overs, and malolactic fermentation.

MALOLACTIC FERMENTATION : spontaneous

ALCOHOL CONTENT: 12,50 - 13,50%.

ACIDITY: 5 – 5,5‰

AGING CAPACITY: 6 years.

FIRST YEAR PRODUCED: 2003

COLOR: fairly intense ruby.

BOUQUET: intense and persistent, with sour cherries, blackberries, wild berry fruit, licorice and vanilla.

PALATE: savory, full, persistent and harmonious.

FOOD-WINE PAIRINGS: rich fish dishes, soups, pasta with meat sauce, red and white meats, moderately aged cheeses.

SERVING TEMPERATURE: 16 – 18 °C



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