

Antonio Camillo Morellino di Scansano

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Italy - Toscana - Toscana IGT

Typical morellino, fruity and crunchy. You can smell sensations of red and purple fruit; fruity and fragrant in mouth, grippy tannins in youth, smooth and raound after a few months in the bottle.

RS: TA: 4.7 g/L

Specifications

Appellation	Toscana IGT
Wine Type	Red
Varietals	100% Sangiovese
Age of Vines	22 years old
Agricultural Practices	Organic
Soil type	clay soil with good presence of fossils.
Vinification	No irrigation. The harvest is by hand, without sorting table upon arrival, we made the selection during the harvest. The grapes go to the tank destemmed. 15 days of maceration at a controlled temperature of 26°C, spontaneous fermentation, ml fermentation. pump over during the maceration. one racking every 40 days, 4 racking in total during the aging. Aging in cement tanks 6-10 months, 3 months aging in bottle.
Production	1,000 (9-liter cases)
Pairings	Tuscan salami, wild boar with wild fennel, grilled red meat.

