
IMPERO

WINE DISTRIBUTORS

TORE DEL MORO MORELLINO DI SCANSANO DOCG RISERVA

SANTA LUCIA, RED WINE

APPELLATION

Tuscany, Italy

VARIETAL COMPOSITION

Sangiovese 100%

ALCOHOL CONTENT

14.5% vol.

WINEMAKING

Manually harvested in the 2nd or 3rd week of September. The grapes macerate for 20/25 days with a temperature control. After fermentation the wine ages for 24 months in 1000 liter oak barrel. The wine rests for a minimum of 12 months in cellar before selling.

TASTING NOTES

Intense, deep ruby red. The nose is complex, with ripe red fruit layered with subtle woody and spicy notes. The palate is rich, full-bodied, and powerful, with a velvety texture, smooth drinkability, and a long, persistent finish.

FOOD PAIRING

Ideal with rich meat dishes, especially game, hearty pasta dishes with tomato-based sauce, mushroom dishes, and aged cheeses.
Serve at 18° C.



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