
IMPERO

WINE DISTRIBUTORS

TORE DEL MORO MORELLINO DI SCANSANO DOCG 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 are vinified in a strict traditional way in tanks of limited volume. The grapes macerate for 20 days with a temperature control. After fermentation the wine ages for twelve months in 1000 liter oak barrel. Refinement for 90 days in the bottles before selling.

TASTING NOTES

Intense ruby red. Ripe red fruits, black cherry, and red currant emerge on the nose, accompanied by delicate woody nuances from barrique aging. On the palate, it's rich, structured, and soft, showing great texture and a pleasant drinkability that reflects the elegant personality of the Tuscan Maremma.

FOOD PAIRING

Ideal with appetizers, meat dishes and medium-aged cheeses. Serve at 18° C.



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