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Serpaia Fonteblanda (GR)
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Dono
Morellino di Scansano
DOC Riserva

Varietal profile
Sangiovese

Cultivation area
Tuscany, DOC-area Morellino di Scansano

Vineyard
The Maremma Vineyard Serpaia comprises 30 hectares in an unmatched position with southern orientation. We exclusively planted grape species that optimally grow on this terroir, among them the most famous Tuscan species Sangiovese, which is part of all the important red wines of the area. Our vineyards also offer excellent cultivation conditions for the two rare varieties Alicante and Cilieggiolo, which blend wonderfully with Sangiovese in the cuvée.

Yield per hectare
After cluster thinning in the summer we were able to harvest 65 hectolitres of first-class grapes per hectare.

Picking
The grapes were hand-picked and carefully selected in the process.

Production
For this cuvée we chose a fermentation period of 30 days on the skins, in order to free the sought-after mild tannins. After 1 year ripening period in lightly toasted barriques and 8 months in big oak barrels, only the best barrels were used for the cuvée. Finally, bottle aging took place for another 4 months.

Description
The intensively ruby-red wine has a complex bouquet with aromas of cherries and red currants as well as a delicate earthiness with flowery hints. It has a densely fruity mouthfeel with harmoniously bound tannins, which impart a pleasant softness. A wine with a strong but very elegant presence and a long finish. It is recommended that this wine is decanted 1-2 hours prior to drinking.

Food recommendations
Venison, grilled meat and tangy cheese.

Chemical analysis
Alcohol: 13,00%
Residual sugar: 1,80 g/l
Total acidity: 5,50 g/l
Extract: 32,00 g/l

Yearly production quantity
25,000

Export results
60%

Custody temperature
around 16°

Recommended serving temperature
18-20° C

Aging potential
8 years