

FATTORIA DEI BARBI

Tuscany, Italy



Morellino di Scansano DOC 2008

THE VINEYARD

Morellino di Scansano is the most classic of wines of the Maremma region, the best expression of that hillside territory rich in history, culture and landscape. Comprised mostly of Sangiovese, which locally is called "Morellino", and 15% Merlot. The Vivaio Farm vineyards are situated on a sandy and pebbly hill at 250 meters above sea level not far from the Tyrrhenian Sea, with a very particular micro climate: long, sunny and bright days, cooler nights freshened by the sea breeze. All these factors contribute to a well structured and balanced wine with soft tannins and a very lively acidity. Even if the making of Morellino goes back for centuries its approach is very modern and pleasurable.

HARVEST & AGEING

The year 2008 was characterized by a climate which has helped the growth of the vines. During the Spring the temperatures were under the seasonal averages and delayed the blooming of the plants. These temperatures kept on until the end of June. Summer was dry and hot, in the end of August and beginning of September there were showers which guaranteed a water supply for an excellent ripening of the grapes. The harvest took place from the 3rd to the 29th of September with perfect weather conditions and high temperatures. Before the regular fermentation the grapes were subjected to a cold pre-fermentative maceration which consists in cooling the grapes at a temperature of 16°C. This process increases color stability and improves extraction of polyphenols and aroma compounds. The alcoholic fermentation in contact with the skins lasted 12/13 days at a controlled temperature of 29°- 30° C. The wine had about 6 months of refinement in stainless steel vats and in small/medium oak barrels.

WINEMAKER'S NOTES

An intense and lively ruby red color. This wine puts the accent on freshness and minerality. It makes a big impact on the nose and reveals cherry-led red berry fruits followed by subtle hues of Mediterranean herbs and green tobacco. The palate unfolds delightfully, the savory tannins and bright acidity falling into place with poised elegance.

Production: 60,000 bottles

Grape Varieties: Sangiovese 85%, Merlot 15%

Finished Alcohol: 14.5%

Acidity: 4.8 g/l

Residual Sugar: 1.9 g/l

