

ART^{OF} WINE & HOSPITALITY

Morattina Sangiovese 2008

Vine

Plantation:

free cordons

Plantation spacing:

2,50 x 0,75; 5.333 plants per hectare

Alignment:

hilly south east exposure on sod soil without irrigation

Soil:

Sandstone and marly soil

Altitude:

150 m NN

Rootstock:

Richter 110

Grapes

90% **Sangiovese**: Sangiovese clone; straggly clusters and elliptical berries

10% **Merlot - Petit verdot**

Fermentation

Fermentation in stainless steel cotainers

Malo-lactic fermentation in Barrique

After care in Barrique: 4 months

After care in bottle: 12 months

Vintage 2008

Summer of low to average temperatures; fresh and humid pre-vintage period.

Vintage during the third decade of September, these aspects helped to build bunches of grapes with straggly clusters, while the relatively low temperatures during summer and autumn allowed the variety aroma to be preserved.

Organoleptic aspects

Colour: Intensive ruby red with cobalt reflexes. Scents of forest fruits and violets. Well balanced body with elegant Tannin and balanced acidic content.

Nose: Scents of forest fruits and violets, sweet strawberries and raspberry notes that condense into morello cherry with just the slightest touch of white pepper to stop it becoming cloying.

Taste: Rich rounded fruit on the palate is backed by well tempered Tannin and a woosh of acidity to provide structure allowing the finish to linger.

