



WINE SYSTEM  
TRUST YOUR SENSES

## PASAPORTE DEL VINO

### Roggiano BIO Morellino di Scansano DOCG

Bodega: Cantina Cooperativa Vignaioli del Morellino di Scansano



#### DETAILS

Tipo de producto:	<b>Vino tinto</b>
Añada:	<b>2021</b>
País de origen - Región:	<b>Italien - Toscana</b>
Varietades:	<b>Sangiovese / Ciliegiolo 5%</b>
Sabor orientativo:	<b>dry</b>
Contenido de la botella:	<b>0.75 l</b>
Calidad:	<b>DOCG Morellino di Scansano DOCG</b>
Calidad (EU):	<b>Denominazione di Origine Protetta (DOC, DOCG)</b>
Grado alcohólico (% vol.):	<b>14,00 vol.%</b>
Azúcar residual en g/l:	<b>2,42 g/l</b>
Acidez:	<b>5,47 g/l</b>
Elaboración:	<b>Acero inoxidable</b>
Alérgenos:	<b>contiene sulfitos</b>
Temperatura ideal de consumo:	<b>16-18 °C</b>
Lagerfähig bis:	<b>Since September</b>

#### Premios obtenidos

**Gold ORGANIC WINE AWARD INTERNATIONAL 2022 - autumn**

#### Weinbeschreibung

Intense ruby red. Fruity and floral bouquet with hints of red fruits and fruits of the forest. On the palate, the fruity tones are consistent with the nose. Well rounded, dry, with elegant tannins and a lengthy finish

#### Recomendado con el siguiente plato...

Perfect with rich pasta dishes and red meat or game

#### Vinification

Hot maceration (35°C) for 12 hours followed by fermentation at controlled temperature (max 27°C). Drawing off after 7 days of fermentation on the skins. Refining on fine lees until the malolactic fermentation is completed in November.