

Castelli Del Grevepesa



TERRAMARA MORELLINO DI SCANSANO DOC

PRODUCTION AREA

Hills of the Tuscan Maremma

VARIETAL

100% Sangiovese

Hand-selected grapes

VINIFICATION

Fermentation at 28°C controlled
temperature and maceration
on the skins for 10 days

MATURATION

3 to 4 months in Slovenian oak casks

BOTTLE REFINEMENT

1 month prior to its release

COLOR • BOUQUET • FLAVOR

Intense ruby red

Vinous, intense, and elegant
with scent of fruit

Ample, soft, delicate, and fragrant

COMPLIMENTARY FOODS

Red meat, game meat