

VIGNE A
Porrona

VIGNE A PORRONA MORELLINO DI SCANSANO

Denominazione di origine controllata e garantita (DOCG)



THE LAND

Area of production: It is produced in the Morellino district, in the heart of Maremma, in the province of Grosseto.

THE GRAPE

Vines: Sangiovese 80% - other autochthonous varieties 20%

Planting density: 5.500 vines per hectare

Production per hectare: on average 10 t tonnes of grapes

Yield in wine from the grapes: about 70%

IN THE WINERY

Vinification: Fermentation with maceration in stainless steel vats at a controlled temperature with stay on the skins for about 12-15 days.

Ageing: 7 months in stainless steel and aged barrels.

Bottle ageing: minimum 3 months

THE WINE

Tasting: The fragrant and vinous aromas melt with the nuanced and ethereal sweetness of the cherry. On the palate it is balanced and pleasant with a persistent, savoury and very dry finish.

At the table: At our “Villa di Nozzole” we like to match it with “risotto” with porcini mushrooms and shrimps from the Tyrrhenian Sea

First harvest: 2008

Shelf life: up to 5 years

Ambrogio e Giovanni Folonari Tenute S.a.r.l.

Soggetto all'attività di direzione e coordinamento di Aeffe Fin S.p.a.

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