

SAN FELO

MORELLINO DI SCANSANO

Denominazione di origine controllata e garantita



Variety: 85% Sangiovese, 15% Cabernet Sauvignon and Merlot

Altitude: 150 -180 meters above sea level

Vineyard exposure: mainly south-east

Soil type: sandy soil with a skeleton of sandstone, the ground is rather homogeneous

Growing system: spur pruned cordon

Plant density: 5680 plants/ha

Yield/hectare: 80/90 q.li.

Harvest: It takes place in a period between mid and late September.

Vinification: Vinification takes place in stainless steel tanks at controlled temperature (maximum 30°C). After the filtration process, the wine is put on the market in March following the harvest.

Tasting notes:

This wine shows a ruby red color, an intense and elegant aroma with hints of red berry fruit and a soft, full and round flavor.