

ANIMALIBERA



Morellino di Scansano

DENOMINAZIONE DI ORIGINE CONTROLLATA
E GARANTITA

2009

territories for the production of quality wines, from Piemonte to Sicily, crossing Tuscany, Umbria, Campania and Basilicata, each region bringing its own challenges.

Anima Libera has become a reality due to the work at his 'day jobs.' The desire is to offer traditional wines, bounded to their lands and produced in limited quantities in accordance to the laws of respect, elegance and pleasure modern symbol of what Italy today represents in the oenological field.

Maremma is a land of limit where the countryside is still mixed with values and incredible perfumes. This is the unknown side of Tuscany, so different from the rest of the region, thanks to an uncontaminated and unpolluted environment, rich of typical products, which had always attracted the attention and desires of conquerors from Pisa, Florence and Siena. Morellino di Scansano is a perfect reflection of Maremma. The decision of producing Morellino di Scansano arrived after a selection of grapes in the area of Scansano, in an old vineyard in Preselle, where it is cultivated above all Sangiovese, with little percentage of Alicante and Malvasia Nera.

Composition

90% Sangiovese - 5% Alicante Bouschet - 5% Malvasia Nera

Élevage

12 months in Cement Tanks

Vine Age

65 years

Yields

2.2 tons/acre

Soils

Heavy Clay

Production

325 cases

Tasting Notes

“ Bright ruby. Cherry and sweet tobacco aromas are followed by layered sensations of licorice, espresso and cocoa in the mouth; very full and sweet, framed by smooth tannins. A mineral edge accompanies the finish in this elegant wine. ”

Reviews

None