



Terre di Fiori Morellino di Scansano DOCG

Producer: Tenute Costa

Grapes: 100% Sangiovese

Area of Production: Toscana

Vinification: 10-12 days of maceration and fermentation in steel tanks, with gentle punch-downs and brief pumpovers. Malolactic fermentation occurs in large cement tanks, and is aged for 6 months in the bottle before it is ready for sale.

Tasting Notes: An intense ruby red color in the glass. Pleasingly complex nose with red berry fruit, in particular sour cherry, raspberry and mulberry, and floral accents with characteristic roses, followed by mentholated accents and herbs, in particular sage. Intense and powerful on the palate, with silky tannins and vegetal accents. A balance, elegant wine.

Food Pairing: Serve with roasts, hearty pasta dishes and aged cheeses.



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