



Terre dei Fiori - 'Ventaio' Morellino di Scansano DOCG

Producer: Tenute Costa

Grapes: 100% Sangiovese

Area of Production: Toscana

Vinification: 14-15 days maceration and fermentation in steel tanks, with gentle punch downs and brief pumpovers. This wine is aged initially in steel, then malolactic fermentation occurs in cement vats, followed by 6 months of bottle aging.

Tasting Notes: A brilliant deep ruby color in the glass. Intense and complex on the nose, with black and red berry fruit, especially prunes and ripe sour cherries, with peonies and red roses mingled with minty talcum powder and balsamic accents that develop into Mediterranean scrub forest. Soft and seductive on the palate, with elegant tannins and good structure. It is from the Tenuta Ventaio's Roseto Vineyard, which is blessed with constant sea breezes and a wonderful view of the Tyrrhenian sea and the Isle of Elba. Thanks to its excellent exposure, Morellino Ventaio displays considerable personality, and a slight, distinctive overripeness.

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



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