



Vigneti Giole

Morellino 7

The Morellino di Scansano DOCG is the most important denomination in southern Tuscany; we interpret it by rigorously following tradition, producing a wine made exclusively from Sangiovese grapes.

Produced for the first time in 2021, comes from a half-hectare vineyard in the heart of Manciano, at 300 meters above sea level, on medium-textured clay soils. Harvest takes place in the last week of September. Vinification in red, with spontaneous fermentation at 28°C and about 20 days of maceration on the skins. The wine ages in cement tanks for five months and is bottled with coarse filtration (5 microns). The total sulfur dioxide at bottling is 50 mg/l.

Grape Varieties

100% Sangiovese

Production Area

Municipality of Manciano

Vineyard Characteristics

20-year-old vines on arid soils composed of grey clay rich in rocky fragments; trained with spur cordon pruning; yield of 1.5 kg per plant, harvested in the third decade of September.

Agronomic Techniques

Natural farming without synthetic products: copper and sulfur for phytosanitary protection, organic fertilizer, and green manure to improve soil quality.

Winemaking

Fermentation in stainless steel at a temperature of 26°C, spontaneous without selected yeasts and without added sulfur dioxide; after racking and malolactic fermentation, the wine is transferred to concrete tanks with the first addition of sulfur dioxide (1.5 mg/L); bottled in the spring following the harvest after another racking and an additional sulfur dioxide adjustment to reach a total SO₂ level of around 40 mg/L.

Organoleptic notes

A typical Sangiovese from Maremma with aromas of red fruit and violet on the nose, a palate entry that is full and fragrant, dynamic progression, and a finish marked by well-integrated tannins.

Recommended Pairings

Tuscan cured meats, game, grilled red meats.

Serving temperature 16° C

