



# Antonio Sanguineti Morellino di Scansano DOC

(mor-ay-LEE-no dee skahn-SAH-no)

Antonio Sanguineti has a flair for making classic wines that appeal on all levels. He respects tradition, but always adds his own touch, making rich, enjoyable wines that his father's generation, or his son's, would enjoy. His Morellino bursts with sun-bright fruit, fresh cracked pepper, sage, and ocean brine. Its taut structure supports a long, slightly smoky finish; and it's perfect with fish, tomatoes, even spicy chorizo. A great alternative to Chianti, it is a good value for such a serious wine.



LOCATION

Toscana, Italia.  
*(Morellino di Scansano)*  
12 hectares. 320 meters.



SOIL

River stones, quartz, sea shells



ESTATE

Antonio Sanguineti.



VINE

Spurred Cordon.  
5,000 vines per hectare.  
1.2 bottle per plant average yield.



WINEMAKER

Antonio Sanguineti.



VINIFICATION

Malolactic fermentation in stainless steel.



VARIETALS

95% Sangiovese,  
5% Alicante.



BARREL

2nd and 3rd passage Slavonian oak.



RESIDUAL SUGAR

2.2 grams per liter.



MATURATION

1 month in the bottle.



ACIDITY

5.5 grams per liter.



VINTAGE PRODUCTION

600 cases.



ALCOHOL

13.5% by volume.



FOOD PAIRING

Pork ribs, calamari fritti,  
parmigiano with honey



Bottle Image Prototype



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