

Mantellassi

MANTELLASSI

VITICOLTORI DAL 1960



Mentore Morellino di Scansano DOCG

REGION

Magliano in Toscana

VARIETY

85% Sangiovese, 10% Cabernet Sauvignon and 5% Ciliegolo

The “Morellino” DOC appellation and the production regulations for our area’s red wine were officially introduced in 1978, but the tradition of winemaking dates back to the time of the Etruscans. In 1813 the Mayor of the Scansano township sent a letter to the Vice Prefect of Grosseto declaring that the previous year’s wine production in the Scansano area had reached 554,000 liters. Some of them being of superior quality. “The wines of Magliano, Pereta and Scansano are excellent; few areas produce such exquisite quality wine...”, wrote G. Barabino in 1884 in a study on agricultural development in the Grosseto province. From the 2007 vintage our Morellino di Scansano “Mentore” has obtained the highest national recognition for a wine: “Denominazione di Origine Controllata e Garantita” (DOCG).

VINIFICATION: Traditional red wine vinification in stainless steel tanks

AGING AND FINISHING in stainless steel tanks, followed by a few months of bottle aging

VINEYARD: Hillside with calcareous volcanic tufa soil. Grape yield: 8,000 kg per hectare

TASTING NOTES

Young and fruity. Aromas and flavors of fresh black fruit-berries and cherries. Very simple yet balanced with medium- body, acidity, tannins and length.

FOOD PAIRINGS

Morellino di Scansano pairs wonderfully with its many preparations, such as ragù, porchetta, and dried salumi flavored with fennel known as finocchiona.