



Mantellassi

MANTELLASSI

(VITICOLTORI DAL 1960)



Le Sentinelle Morellino di Scansano Riserva DOCG

REGION

Magliano in Toscana

VARIETY

85% Sangiovese, 15% Alicante

Le Sentinelle is the top of the line in Fattoria Mantellassi's Morellino di Scansano D.O.C. production. It takes its name from the 2.5 ha hillside vineyard where the grapes are grown. This wine is produced with Morellino grapes: an autoctonous Sangiovese clone which gave its name to the DOC appellation. In cooperation with the Vivai Cooperativi Rauscedo, Fattoria Mantellassi carried out a clonal selection of the Morellino variety in the Le Sentinelle vineyard. Thanks to this initiative, the three Sangiovese-Morellino clones in Italy were officially recognized for the first time.

VINEYARD: Hillside with calcareous volcanic tufa soil. Grape yield: 5,000 kilos per hectare

VINIFICATION: Grapes are carefully selected. A traditional red wine vinification in small capacity tanks with prolonged maceration on the skins follows

AGING AND FINISHING: 20 months in French oak barriques, followed by several months of bottle aging

TASTING NOTES

Aromas and flavors of black plum and cinnamon with medium body, balanced acidity, ripe tannins and a medium length finish.

FOOD PAIRINGS

Game birds, wild mushrooms, and the famous Maremma cattle are all served with Morellino di Scansano, jointly with the most famous dishes from the Tuscan cuisine.