



CAVA SPILIADIS COLLECTION

TECH SHEET

Winery: Alberto Motta

Brand name: Morellino di Scansano

Vintage: 2020

PDO/PGI/TO: DOCG Morellino di Scansano

Grape variety(-ies): 100% Sangiovese

Date bottled: January 2021

Winemaking Regiment: Destemming and partial rupturing of the grapes. Steel and concrete for 2 weeks.

Other notes for winemaking: Indigenous yeast

Viticultural methods: Organic

Vegan: Yes

Yields: 70hl/ha; 4000 vines/ha

Trellising system: Guyot

Elevation: 50 meters

Soil: Sandy

Miscellaneous information: Morellino is the local name used for Sangiovese, with likely origin from the 'morello cherry'.

Flavor of the wine: Bright cherry and blackberry notes with well-integrated tannins and hints of spice.

Food/wine pairing: Roasted red meats, pappardelle with wild boar ragout, and medium-aged sheep cheeses.