



PoggioargentierA™

Vigneti in Maremma

Bellamarsilia Morellino di Scansano DOCG 2021



Grapes:	100% Sangiovese
Region:	Maremma, Tuscany
Vineyards:	Located in Alberere
Exposure:	Northeast
Altitude:	165 feet (50 meters) above sea level
Soil:	Sand and silt
Vine Training:	Spurred cordon
Age of Vines:	15-20 years old
Time of Harvest:	Early September
Vine Density:	3,500-5,000 vines per ha
Yield:	9,000 kg per ha
Total Production:	35,000-40,000 bottles
Vinification Process:	After manual harvest, the grapes are refrigerated for one night at 39.2 °F (4°C). The must goes through short maceration before gradual fermentation at 64.4-82.4 °F (18-28 °C) for about 10 days in stainless steel.
Aging Process:	6 months in stainless steel
Alcohol Content:	14.5% Vol
Tasting Notes:	Notes of red currant, red berries and violet. Fresh and fruity for an easy-to-drink wine.
Winemaker:	Marco Lamastro
Cellaring:	3-4 years
Closure:	Diam
Food/Menu Pairing:	Rich fish dishes made with tomato base. Perfect for salumi, cheese, and white meat.