

MARTETO

MORELLINO DI SCANSANO DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 14 ha
Soil composition: medium texture, loam
Training method: bilateral spurred cordon
Elevation: 262-328 ft a.s.l.
Vines/ha: 4,700 vines/ha
Exposure: East-West
Vines age: 12-20 years
Harvest time: end of September-beginning of October
First vintage: 1995
Production: 110,000 bottles



WINEMAKING & AGING

Varietal composition: 85% Sangiovese, 10% Syrah, 5% Alicante

Fermentation

Container: stainless steel tanks

Length: 10 days

Temperature: 75 °F

Maceration

Technique: frequent delestage and pump-over

Length: 15-18 days

Aging

Container: 30hl barrels, 500hl tonneaux

Wood: French oak

Length: 6-8 months

In bottle: 3 months



TECHNICAL DATA

Alcohol: 13.5%

Residual sugar: 2.8-3.5 g/l

Acidity: 5.4 g/l

Dry extract: 38 g/l



FOOD PAIRINGS

Ideal with all the wild boar preparations typical of Maremma Toscana: ragu, porchetta, and dried salumi. Game birds, wild mushrooms, and other meats are also excellent pairings.



TASTING NOTE

Deep ruby-red color.

The nose is intense, with fresh hints of red fruits and wild berries, all wrapped in a vanilla note.

The sip is rich, smooth, and elegant.

Pleasant cherry long finish with well-integrated tannins.

PRODUCER PROFILE

Estate owned by: Marco Bruni & Moreno Bruni

Winemaker: Marco Bruni

Total land under vine: 40 ha

Winery production: 500,000 bts

Region: Tuscany (Italy)

