

TERRE DI TALAMO Tempo Morellino di Scansano DOCG

ORGANIC

FROM TRADITION AND TERROIR, THE WINE



Grape Variety : Sangiovese

Pruning and Training System: Guyot

Plants per hectare: 5500

Soil: brown clay, broken rocks

Vineyards: 100 meters on the sea level, south east exposure, 20 years old

Harvest: by machine in September

Fermentation: 29-31°C

Maceration: 14 days

Ageing: 3 months in bottle

Alcohol: 14,00%

Bottles produced: 60.000

Ruby red color with a rather high transparency. Scents of Mediterranean bush, such as laurel and rosemary, followed by fruity notes of cherry. Juicy on the palate, elegantly balanced with soft, well-distributed tannins. Warm, well-balanced body with a long, fruit-washed finish.

**BACCI
WINE**