

# BELLAMARSILIA

Morellino di Scansano



# Poggioargentiera™

Vigneti in Maremma

- **AREA OF PRODUCTION:**

South Maremma – Grosseto Area

- **APPELLATION:**

DOCG - Denominazione di Origine Controllata e Garantita

- **GRAPES:**

Sangiovese

- **VINTAGE:**

2021

- **PLANTING DENSITY:**

5.600 vines per hectare

- **TRAINING SYSTEM:**

Cordon Spur

- **SOIL:**

Vineyards in Baccinello area, 350 meters above sea level with soils rich in pebbles of alluvial origin and a prevalence of calcareous clays in the soil. Vineyards in Alberese area: At sea level with a prevalence of sand and loam in the soil

- **HARVESTING METHOD:**

Manually in 20-kg cases

- **FERMENTATION:**

Approximately two weeks of contact between must and skins, both fermentation and aging in temperature-controlled stainless steel tanks in order to obtain a good extraction of both color and structuring elements, a brilliant color and both aromas and avors of high quality

- **SERVING TEMPERATURE:**

16-18°C

- **FORMATS:**

75-cl bottles in 6-unit cartons, 150-cl in single-unit cartons.