

SAN GIUSEPPE

Morellino di Scansano DOCG

MANTELLASSI
VITICOLTORI DAL 1960



The San Giuseppe homestead, an old stone farmhouse in the Fattoria Mantellassi estate, gives its name to this Morellino di Scansano DOCG selection.

Region: Tuscany, Italy



Grapes: 85% Sangiovese, 10% Cabernet Sauvignon, 5% Ciliegiolo

Soil: Hillside with calcareous volcanic tufa soil

Vinification: Traditional red wine vinification in stainless steel tanks

Aging: 6 months in small oak barrels, followed by 2-3 months of bottle aging

Tasting notes: Well-balanced between softness and tannins, with oaky notes of tobacco and chocolate. Hints of red fruits such as cherry.

Pairing: Beef, lamb, cured meat, veal and poultry

