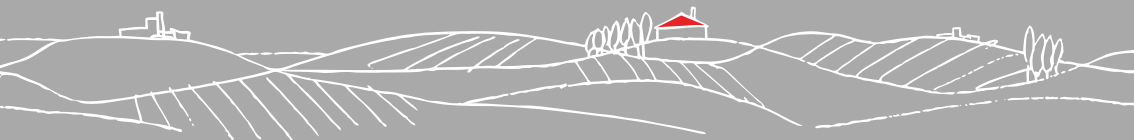


MONTECIVOLI

MORELLINO DI SCANSANO D.O.C.G.

ORGANIC WINE



GRAPES: 95% Sangiovese, 5% Alicante

ALCOHOL/VOLUME: 14,5% Vol.

SOIL: Sandy clay loam

ALTITUDE: 200-350 meters above sea level (650-1150 feet above sea level)

PLANT DENSITY: approx 3500 plants/Ha

WINE-MAKING: Depending on the level of ripening of the grapes, harvest takes place between the first week of September and the first few days of October. Collection is carried out in small boxes up to 15 kg. Maceration in stainless steel tanks ranges from 18 to 20 days. During this period, pumping is frequently performed for maximum extraction of all wine components

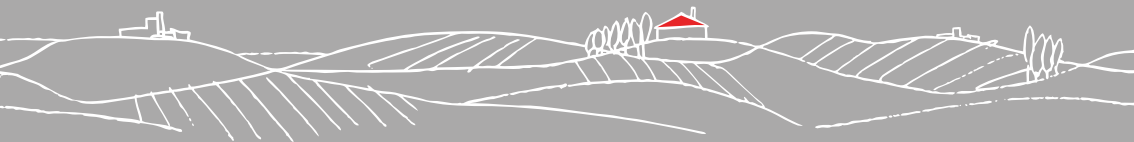
AGING: after the first 6 months in steel tanks, 6-9 months in Allier French oak barrels of second passage

REFINEMENT: at least 3 months in bottle

PRODUCTION: Limited to only 6,500 bottles

Soc.Agr. Montecivoli - Loc.Poderone di Montiano
58051 - Magliano in Toscana - Grosseto - ITALY
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