

Morellino Di Scansano DOCG 2020

BACKGROUND

Tenuta Campomaccione, in the province of Grosseto, was the Zingarelli family's first acquisition in Tuscany's Maremma. The estate's potential to yield viticultural results of the finest quality was immediately apparent, and in 1999 the Zingarelli family began the task of identifying and planting the best parcels for Sangiovese, Cabernet Sauvignon, Merlot, Syrah, and Vermentino. Morellino (the local name for Sangiovese) from this part of Tuscany produces deliciously juicy and drinkable wines that blend particularly well with warm weather-loving international varieties like Cabernet Sauvignon.

TERROIR & VINTAGE NOTES

The Maremma Toscana area has been skillfully used for viticulture and winemaking ever since Etruscan times. Wines are produced across the entire Province of Grosseto with 8,770 hectares of vineyards. The Campo Maccione estate covers a total surface area of 79.5 ha, 25.3 ha of which are vineyards. It is situated six miles from the Mediterranean Sea at 250–300ft asl. Soils are composed of sand, enriched with quartz and limestone. The winter was mild with below-average rainfall while, thanks to cool peaks in spring, budbreak was about two weeks later than the previous year. The summer was extremely hot from the beginning which put the technical team to the test: they tried to head off stress to the plants caused by excessive heat and lack of water with repeated tilling of the soil to prevent the extensive rise of underground water, topping reduced to a minimum and only in the most vigorous areas, to give a few examples.

WINEMAKING & AGING

The grapes are carefully selected at peak ripeness, then vinified with the latest temperature-controlled fermentation techniques (65–68°F) for about 12/15 days in stainless steel. Malolactic fermentation and refining on the lees for few months in cement tank before bottling in oxygen-free environment, to promote the balance and elegance of the tannins.

TASTING NOTES

Brilliant ruby red color. The nose is clean, pleasantly aromatic, with a distinct hint of ripe red fruit. The taste is balanced, smooth, and full bodied with an exceptionally persistent aroma of ripened fruits.



CAMPOMACCIONE
FAMIGLIA
ZINGARELLI

ORIGIN

Tuscany (Morellino di Scansano DOCG), Tuscany, Italy

GRAPE VARIETIES

90% Sangiovese, 10% Cabernet Sauvignon

SIZES

750 ml

TECHNICAL DETAILS

ABV: 13.25%, TA: 5.17, RS: 0.35, Ph: 3.63, Closure: Cork

WINEMAKER

Luca Francioni

