



MORELLINO Colli dell'Uccellina DOCG 2015 RISERVA 0,75l

Compact and full bodied, fruity with spicy notes. A high quality Morellino.

It goes with spicy meat, Fiorentina steak, game, stew, vegetable pie and cheese. Serve at 18°C

Intense and fruity, it shows well-balanced tannins and good depth. Aged for 12 months in Allier barriques.

Origin	Italy
Area of cultivation	Tuscany - Maremma
Production site	Magliano in Toscana
Vineyard	Cantina LaSelva
Eco-auditor	IT-BIO-006
Quality	100% bio, Naturland, Italian agriculture, Bio-Siegel
Types of grape	85% Sangiovese, 15% Merlot
Alcohol [vol. %]	14.5
Residual sugar [g]	1
Acid [g/l]	5.33
pH-value	
Vegan	✓
Drink temperature	16°C - 18°C
Storage life	5 - 6 years
Maturation	12 months in French barriques (Allier) and 12 months in bottle
Production volume (bottles)	20,000
Awards	90 points Wine Enthusiast; 90 points Guida Veronelli; 2 glasses Gambero Rosso

Bar code



8053323640516