



## **MORELLINO Colli dell'Uccellina DOCG 2012 0,75l**

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

It goes with braised beef, game, spicy meat, dishes with creamy dip, pasta and cheese. Serve at 18° C. Decant before serving

The nose releases red wild berry and cassis, lifted by a warm spicy tone. The palate is multi-faceted, showing bright fruit, delicious tannins, and a balanced acidity. Very lengthy finish.

<b>Origin</b>	Italy
<b>Area of cultivation</b>	
<b>Production site</b>	Magliano in Toscana
<b>Vineyard</b>	Cantina LaSelva
<b>Eco-auditor</b>	IT-BIO-006
<b>Quality</b>	100% bio, Naturland, keine Angabe, Bio-Siegel
<b>Types of grape</b>	
<b>Alcohol [vol. %]</b>	14
<b>Residual sugar [g]</b>	0.3
<b>Acid [g/l]</b>	5.4
<b>pH-value</b>	
<b>Vegan</b>	✓
<b>Drink temperature</b>	16°C - 18°C
<b>Storage life</b>	5 - 6 years
<b>Maturation</b>	8 months in French barriques (Allier) and at least 6 months in bottle
<b>Production volume (bottles)</b>	20,000
<b>Awards</b>	Duemilavini 4 grapes - Espresso 3 bottles - Mundus vini "silver medal"
<b>Bar code</b>	



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