

ANIMALIBERA

Emiliano Falsini



MORELLINO DI SCANSANO

AnimaLibera, is a new project of Emiliano Falsini Italian winemaker, born from his desire to produce limited quantities of wines in some of the most beautiful Italian's region. Emiliano wanted to transmit the passion for his profession, producing different wines that would represent some of the fantastic Italian's territories.

APPELLATION Morellino di Scansano DOCG

GRAPE VARIETY 90% Sangiovese 5% Alicante 5% Malvasia Nera

CHARACTERISTICS OF THE WINEMAKING TERRITORY

ALTITUDE 300 meters

SURFACE 1 ha

SOIL TYPE clay soil

CLIMATE Mediterranean climate

EXPOSURE south

PLANTING DENSITY 4.500vines/ha

TRAINING SYSTEM cordon spur

VINTAGE NOTE

2009: shows a good temperature range, the end of summer has been very good as a result an optimal ripeness and an almost perfect health for the grapes.

VINIFICATION AND AGEING

YIELD PER HECTARE 70 q.li /ha

HARVESTING PERIOD beginning of October

HARVESTED METHOD manual

PRESSING only free run juice

FERMENTATION CONTAINERS cement tanks

FERMENTATION TEMPERATURE 15°C

MALOLACTIC FERMENTATION natural during the spring .

AGEING 1 year in cement tanks , further ageing in bottle.

TASTING NOTES

Pleasantness expression of mature cherry fruit coupled with an important structure supported by a typical Sangiovese's tannins. An easy drink wine but also by excellent match food .