



LaSELVA Morellino di Scansano

REGION/ ORIGIN	Tuscany Morellino di Scansano DOCG	WINEMAKER	Roland Krebser
VINTAGE	2014	WINERY ESTABLISHED	1980
VARIETALS	90% Morellino (Sangiovese) 10% Merlot	VINEYARD(S)	LaSelva & Colli dell'Uccelina
ALCOHOL	13.5%	AGE OF VINEYARD(S)	17-65 years old
FERMENTATION	Stainless steel	SOIL TYPE	Galestro, Alberese Jurassic period
AGING	8 months	ELEVATION	0-80 meters
BARREL TYPE/ YEARS IN USE	None	FARMING METHODS	Organic certified
FILTER/FINING	Light single filtering Bentonite	HARVEST DATE	September
TOTAL SULFUR RS	20mg/l .3g/l		

***'LaSelva has practiced organic farming since the beginning in 1980
Because it makes better wine, not because it's fashionable***

LaSelva sits within the Maremma D.O.C. in the southern portion of Tuscany in a small town called Magliano, producing their phenomenal wines in an underground cellar built in 2000. Having started farming and vinifying in 1980 as a certified organic estate, LaSelva may arguably be the very first organic property with a certificate in all of Italy. Since the beginning, their extreme commitment to producing clean wines of integrity by keeping balance between the grapes and the environment they are raised in, is inspiring and authentic. There are four vineyards that the estate owns and farms, and their wide bottlings of various native and international varietals reaches to an annual production of about 180,000 bottles. Natural fermentation for their red wines, as well as neutral oak, and extremely low sulfur additions (if any), are a few practices LaSelva employs in order to give the greatest expression that they can in their fruit. This winery offers exceptional value in all that they do, and the personality within each wine is evident and extraordinary.

***'Thanks to our commitment, to our love for nature and its balanced ecology, through painstaking attention
to the vines and to their soils, our grapes are able to yield great wines.'***

The 2014 Morellino di Scansano is from this newer Sangiovese D.O.C.G., which is known for a more lifted tone of fresh red fruit for this incredibly complex red grape. The Sangiovese here is blended with 10% Merlot to add a rounded compliment to the well-fruited, yet angular grape of the zone. The vineyards were hand-harvested and brought into the cellar for a natural fermentation in stainless steel, and an extra 8 months of rest to let the flavors mellow and come together. A light filtration was carried out, and after a nominal addition of SO₂, the wine was released and is a phenomenal example of the classic style of the wines from this zone. Elegant and spicy, with wild red berry fruit and fresh acidity, this wine is very expressive and is a wonderful accompaniment to roasted meats, grilled game, and firm sheep's milk cheeses.