



PRODUCER PROFILE

Winery Owner(s):
Federico Carletti
Winemaker:
Federico Carletti
Winery Founded:
1998
Region:
Tuscany

WINE STORY

Morellino is the name for Sangiovese in the Maremma area of coastal Tuscany. Morellino di Scansano is the best-known Sangiovese-based denomination in this maritime-influenced region, producing a wine that is similar to Chianti and Vino Nobile in its blend, but grown under markedly different conditions. Poliziano began its Lohsa project in the Maremma with this wine in 1998, essentially extending its Sangiovese production expertise to a new stage. Poliziano's Morellino di Scansano is primarily Sangiovese, combined with one of its close relatives, the ancient Ciliegiolo.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Comune di Magliano in Toscana
ELEVATION:	100-130 meters
SOILS:	Galestro (schist-based soil) with an abundance of embedded fossils and larger rocks
TRAINING SYSTEM:	Guyot and spur-pruned cordon (cordone speronato)
FARMING PRACTICES:	Sustainable
AGE OF VINES:	24 years (planted 1994)
YIELD:	7,000 kg per hectare
GRAPES:	85% Sangiovese, 15% Ciliegiolo
TYPE OF YEAST:	Cultured
POST-FERMENTATION PROCEDURES:	
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes, in large cement tanks
FILTRATION:	Filtration with 3-micron polypropylene cartridges
AGING CONTAINER:	50% in used French oak barriques and tonneaux; 50% in 185,000- to 290,000-liter cement tanks
AGING TIME:	10 months
BOTTLE AGING TIME:	2-4 months
PRODUCTION:	60,000 bottles per year
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	14%	TOTAL ACIDITY:	6 g/l
RESIDUAL SUGAR:	< 1 g/l	EXTRACT:	28 g/l