



PRODUCER PROFILE

Winery Owner(s):
Federico Carletti / Francesco &
Maria Stella Carletti
Winemaker:
Maria Stella 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

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| 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 casks and 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

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