CIRCA

Founded in 1972, Cantina Cooperative Vignaioli de Morellino di Scansano is comprised of 152 members, whose properties spread across the hills surrounding the town of Scansano, in the province of Grosseto. Covering some 400ha, these vineyards are a part of a community that is nurtured and safeguarded by the Cooperative, who also serves to promote the DOC Morellino di Scansano and the DOCG.



Working with small, family supported producers, the Cantina encourages and supports its members, so that they feel a part of a team with a common objective. The small scale of their average member vineyard guarantees the work of one person per every two hectares, which allows for better communication between the grower and the winery's agronomist. Through this collective experience, the Cantina ensures that quality comes first, for every wine, prioritizing each and every member of the winery.



CIRCA Rosso



Varietal/Blend: 70% Sangiovese / 20% Merlot / 5% Syrah / 5%

Alicante

Farming: conventional farming

Soil: sandy

Vine Age: 2000

Fermentation: separately in 3963 gallon stainless steel tanks at a

controlled temperature of 25°C

Malolactic: partial MLF

Aging: 1 week maceration, 2 months of fining on noble lees, blended in January, bottled in April and left to age for 2 months.

Alcohol: 13%

Yeast: selected yeasts

Fined: on noble lees

Filtered: yes

Production #s: 4000 bottles

Showing a bright ruby color with purple highlights, Circa Rosso offers a rich bouquet of red berries with a hint of violets. It is full-bodied with well-rounded flavors that are refreshing and inviting to drink.

Country: Italy

Region: Maremma