



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Bellamarsilia Morellino di Scansano DOCG

100% Sangiovese. Poggioargentiera Bellamarsilia Morellino di Scansano DOCG has notes of red currant, red berries and violet. Fresh and fruity for an easy-to-drink wine.

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**Wine exported to:** USA

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### Most recent awards

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**VINOUS:** 92

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### Winemaking and Aging

Grape Varieties: 100% Sangiovese

Length of alcoholic fermentation: About 10 days

Type of yeast:	Selected yeast
Fermentation temperature:	64.4-82.4 °F (18-28 °C)
Length of maceration:	A few days
Malolactic fermentation:	Yes
Aging containers:	Stainless steel
Aging before bottling:	6 months
Aging in bottle:	Several months
Closure:	Diam



Vineyard location:	Alberere
Soil composition:	Sant, silt
Vine training:	Guyot
Altitude:	165 feet (50 meters) above sea level
Vine density:	3,500-5,000 vines per ha
Yield:	9,000 Kg per hectare
Exposure:	Northeastern
Years planted:	15-20 years old
Time of harvest:	Early September
Total yearly production (in bottles):	35,000-40,000 bottles

# Tasting Notes and Food Pairings

Tasting notes:	Notes of red currant, red berries and violet. Fresh and fruity for an easy-to-drink wine.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Rich fish dishes made with tomato base. Perfect for salumi, cheese, and white meat.
Aging potential:	3-4 years
Alcohol:	14.5%
Winemaker:	Marco Lamastra

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