



MORELLINO DI SCANSANO

Toscana, Italy

Ghiaccio Forte

www.ghiaccioforte.com

Method & Production

Ghiaccio Forte Morellino di Scansano DOCG was first released with the 2006 vintage. Originally produced as a blend of 85% Sangiovese and 15% Syrah, from the 2018 vintage onwards the Syrah was removed from the blend. The name derives from an ancient fortified Etruscan settlement five minutes from the cellar and translates as 'ice fort'. This area has been dedicated to producing wine for a millennia and Ghiaccio Forte strives to embody the best traditions of the past, as well as the future of Morellino di Scansano. The grapes are harvested by hand at the point of optimal ripeness, followed by careful selection and destemming. Fermentation is in stainless steel tanks with around two weeks of skin contact.

Tasting Notes

The wine is powerful, yet silky and bears the hallmark traits of a grand Sangiovese from Scansano. Combining freshness and structure with a notable maritime influence, elegant cherry fruit and a savory element give a perfect balance between earthiness and ripe red fruits.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
GF0120	Morellino di Scansano	Sangiovese	2020	14.0%	Cork	6X0.75lt	No	No	No	No