



GHIACCIO FORTE

DENOMINATION
Morellino di Scansano DOCG

REGION
Scansano, Tuscany

COMPOSITION
85% Sangiovese - 15% Syrah

GHIACCIO FORTE MORELLINO DI SCANSANO

TASTING NOTES

Ghiaccio Forte is one of the finest expressions of red wine from the Maremma. It is a powerful and silky blend of Sangiovese and Syrah from our own vineyards on the gentle sloping hills of Scansano. The vines are tended by hand using only sustainable methods, and also carefully picked by hand at the point of optimal ripeness.

Fermentation is in stainless steel tanks with around two weeks of skin contact.

This wine combines freshness and structure with a blend of predominantly Sangiovese, notable for its elegant cherry fruit, and a portion of Syrah giving backbone and lending a smoky leather character to this coastal Tuscan red wine. The wine is savory, with a notable maritime influence, and a perfect balance between earthiness and ripe red fruits, with a hint of dried spice on the finish.

The name derives from an ancient Etruscan settlement five minutes from the cellar and translates to mean 'strong ice', a term probably deriving from the fact that nearby caves were filled with packed snow and used as ancient refrigerators in the summer months.