



HEBA - MORELLINO DI SCANSANO DOCG - FATTORIA DI MAGLIANO

Heba's name comes from the ancient word the Etruscans used for Magliano. This area has very strong links with La Maremma. Fattoria di Magliano wanted to acknowledge this on the Heba label, which features the image of an ancient Etruscan head found in the Pyrgi archaeological zone.

They are gently pressed and fermented in stainless steel tanks for 15 to 20 days under controlled temperature. The resulting wine then ages for six months in unglazed cement tanks. The wine is cold-stabilised and bottled to rest for about six months before being sold.

This red wine offers aromas of red fruits on the nose, predominantly cherries, accompanied by floral notes and sweet spices. On the palate, it is warm and juicy. The smooth and balanced fruit returns accompanied by a fresh and pleasant acidity.



Style

Medium-Bodied Red

Producer

Fattoria di Magliano

Categoria

Red



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Country	Italy
Region	Toscana
Grape Variety	Sangiovese, Syrah
Vintage	2018
Barrel	No Barrel, Concrete
Alc %	13,5%
Organic & Biodynamic	Yes
Bottle Quantity	750 ml
Food & Wine Matching	Aged Cheese, Aubergine Parmigiana, Beef, Beef Carpaccio, Blue Cheese, Cheese, Creamy Cheese, cured meat, Fish, Fresh Cheese, Fried Fish, Gorgonzola, Lamb, Light Blue Cheese, Light smoked Fish, Mature and hard cheese, Meats, Mushrooms, Pasta, Pizza, Pork, Poultry, Red meat, Rich meat Casseroles, Risotto, Sausages, Soups, Starters, Typical Italian Pasta e Fagioli soup (Pasta and Beans), Veal, Vitello Tonnato (veal with tuna sauce), White Meats