

Fattoria di Magliano

Heba Morellino di Scansano DOC

95% Sangiovese, 5% Syrah

Heba was the ancient Greek name for the town of Magliano used by the Etruscans. The label depicts and Etruscan painting found in the area.

Tasting Notes:

On the nose, Heba possesses fragrant aromas of fresh red berries. It is fresh and expressive on the palate, with fruity flavors of red and black berries. Well-balanced and structured with smooth, sweet tannins rounding out the finish by creating a soft mouthfeel.

An excellent accompaniment to tomato-based pasta dishes and roasted white meats.

Vineyards:

Region:	Maremma, Tuscany, Italy
Vineyard Name:	Sterpeti & Tizzi
Vineyard Size:	18 hectares
Soil Composition:	Medium consistency, rich in skeleton
Training Method:	Spurred cordon
Planting Density:	6,400 vines/hectare
Elevation:	250-300 meters
Exposure:	Eastern-Southeastern
Practices:	Organic

Winemaking:

Harvest:	Hand-harvested the first week of September
Fermentation:	Destemmed and soft-pressed. Fermented over 15-20 days in stainless steel tanks at a controlled temperature of 28°C. Malolactic took place in a combination of stainless steel tanks and cement eggs. The wine was bottled unfiltered.

Aging:

6 months in cement vats, followed by 3 months in bottle

Technical Data:

Alcohol:	13.2%
pH:	3.36
Acidity:	5.9 grams/liter
Dry Extract:	29.0 grams/liter

Production Quantity: 10, 250 cases



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OF THE YEAR
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