

## AZIENDA AGRARIA SUBERLI

Località Apparita  
58051 Magliano in Toscana (Grosseto), Italy  
Tel +39 0577 849485 - Fax +39 0577 849485 -  
[suberli@tiscali.it](mailto:suberli@tiscali.it)

## AZIENDA AGRICOLA PANIOLE

di Alessandra Mililotti  
Località Paniolo  
58051 Magliano in Toscana (Grosseto), Italy  
Tel & Fax +39 0577 849485 - [paniole@tiscali.it](mailto:paniole@tiscali.it)

The **Azienda Agricola Suberli** and **Paniolo** spreads over fourteen hectares of the *Maremma* hills between the Tyrrhenian coast and Scansano, near Montiano, a small XIV century hamlet, at an altitude of approximately 220 meters above sea level in a well-exposed and well-ventilated area. Five of its hectares are designated for specialized vines while the rest are planted fields.

The land is mainly divided into big banks of quartziferous sandstone alternated with fine ground giving the soil optimal drainage.

Being a modest sized family-run Estate, the production process is directly managed by the owner with the consultation of an enologist.

**ENOLOGIST: Tiziano Ciacci**

**OWNER: Ciacci's Family**

### ★ ★ ★ I n d e x ★ ★ ★

Morellino DOC, DOCG wines	available vintage		
"Suberli" DOC Morellino di Scansano	2007		Page 1
"Suberli" DOCG Morellino di Scansano Riserva	2004		-
<b>Biological wine production</b>			
"Emineo" IGT Maremma Toscana	2007	<b>Azienda Agricola Paniolo di Alessandra Mililotti</b>	2
"l'Artista" IGT Maremma Toscana	2005		
<b>WINE REVIEWS AND RATINGS</b>			
2006 » 2009 Suberli Wine reviews and ratings			3

### "Suberli" DOC Morellino di Scansano

Wine produced from **sangiovese** grapes, with a bright cherry pink colour and with fruity and floral scents reminding of red currant, pomegranate, strawberry, raspberry, rose and violet buds.

Pleasant its tasting freshness, delicate and wrapping, supported by an elegant and definite structure. It is lively and salty in the mouth, well balanced, longly persistent. Perfect as aperitif, with pasta and light meals.

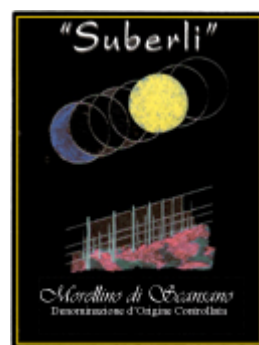
bottle capacity 0,750 L

packaging In 6 bottles boxes

grapes 85% Sangiovese, 10% Malvasia Nera, 5% Cilieggiolo

production area Morellino di Scansano, Tuscany

vinification and maturation Wine making process carried on in stainless steel tanks at controlled temperature - malolactic fermentation in 500 litres France tonneau; then aged for 10 months in 350 litres tonneau; 1 months in bottle.



### Tasting notes


## AZIENDA AGRICOLA PANIOLE

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### BIOLOGICAL PRODUCTION

#### "Emineo" IGT Rosso Maremma Toscana



##### Technical information:

Estate total extension:	14.000 Ha
Vineyard total extension:	3.00 Ha
Ground composition:	marl, sandstone
Production, in Hl.:	15,00
Availability, in 750 ml bottles:	2.000
Vineyards average altitude:	150 meters a.s.l.
Density per hectar:	5.000 plants
Breeding:	80 cms spur cord
Grapes varieties:	60% Sangiovese, 10% Cabernet, 30% Merlot

Winemaking: alcoholic fermentation in stainless steel tanks. Malolactic fermentation in French oaks. The winemaking and ageing of the different grapes varieties are processed separately.

Ageing:	24 months in 400 l French oak tonneaux
Refining in bottle:	6 months prior its launch on the market

##### *Tasting notes*

#### "l'Artista" IGT Rosso Maremma Toscana



##### Technical information:

Estate total extension:	14.000 Ha
Vineyard total extension:	3.00 Ha
Ground composition:	marl, sandstone
Production, in Hl.:	45,00
Availability, in 750 ml bottles:	6.000
Vineyards average altitude:	150 meters a.s.l.
Density per hectar:	5.000 plants
Breeding:	80 cms spur cord
Grapes varieties:	80% Sangiovese, 20% Merlot

Winemaking: alcoholic fermentation in stainless steel tanks. Malolactic fermentation in French oaks.

Ageing:	10 months in 500 l French oak tonneau
Refining in bottle:	4 months prior its launch on the market

##### *Tasting notes*

**2009 Awards & Reviews**



**DUEMILAVINI 2009**

Associazione Italiana Sommelier

Morellino di Scansano 2006



**2008 Awards & Reviews**



**DUEMILAVINI 2008**

Associazione Italiana Sommelier

Morellino di Scansano 2005



**2007 Awards & Reviews**



by James Suckling  
Oct. 31, 2007

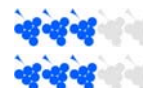
83/100 » Morellino di Scansano 2005 • A light red, with some cherry and earth. Crisp palate and finish. Drink now. 2,500 cases made.



**DUEMILAVINI 2007**

Associazione Italiana Sommelier

Morellino di Scansano Riserva 2003  
Morellino di Scansano 2004



**VINI ITALIANI 2007**

L'Espresso Editore

Morellino di Scansano Riserva 2004  
Morellino di Scansano 2004



**GUIDA DEI VINI ITALIANI 2007**

Luca Maroni Editore

Morellino di Scansano 2004

IP 80

**2006 Awards & Reviews**



**DUEMILAVINI 2006**

Associazione Italiana Sommelier

Morellino di Scansano 2003



**I VINI DI VERONELLI 2006**

Veronelli Editore

Morellino di Scansano 2003

86/100



**GUIDA DEI VINI ITALIANI 2006**

Luca Maroni Editore

Morellino di Scansano 2003

80 IP



**MONDO**

German Wine Magazine

Morellino di Scansano 2003

88/100