

**Grape:**

100% Sangiovese

**Region:**

Tuscany, Italy



**Tasting Notes:**

This wine's fresh fruit delivers a delightful floral aroma with hints of cherry and almond. Easy drinking, this truly authentic Italian wine will please and satisfy the red wine lover.

**Suggested Food Pairings:**

Mr Morellino pairs well with beef, lamb, veal, poultry, and cured meats.

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