



MONTALCINO



## ROSSO DI MONTALCINO

DENOMINAZIONE DI ORIGINE CONTROLLATA

### GRAPES

Sangiovese Grosso coming from the vineyards located on the northern, southeastern and southwestern slopes of Montalcino.

### WINE MAKING TECHNIQUES

Fermentation in 150 hl steel tanks. Around 15 days on the skins at controlled temperatures of maximum 30°C. It is then aged for 6 months in Slavonian oak barrels. A minimum of 3 months ageing in the bottle follows.

### TASTING CHARACTERISTICS

The bright ruby red colour of local Sangiovese wines is visible. With a lively nose, it expresses the freshness of red berry fruit such as cherry and black currant, followed by sweet and spicy nuances. In the mouth it is full and soft, initially opening up with very ripe red fruit flavours. Elegant tannins, long in the mouth.

Best served at 18°C, adaptable in food pairings ranging from robust pasta and rice dishes to white or medium-delicate meat.

0,75 l.