

ROSSO DI MONTALCINO

DENOMINAZIONE DI ORIGINE CONTROLLATA



Grape variety: 100% Sangiovese, picked by hand in the second half of September.

Production: Alcoholic fermentation and maceration on the skins for about 20 days in temperature-controlled steel vats (about 30°C), aged for 12 months in Slavonians and French oak barrels.

Tasting Notes: Limpid color, bright ruby red. Intense aroma, persistent, with notes of fresh small red fruits, cherry. On the palate, it is dry, warm, with a good structure and length.

Food & Wine Pairing: First dishes with sauce or meat, salami and red meats. Serving temperature at 18°C.

Storing: Good wine to hold. Store sideways at 15°C in dark place without noise or other aromas.