



## Rosso di Montalcino

**Type** Red Wine

**Classification** DOC

**Region:** Montalcino, Tuscany, Italy

**Winemaking** Second Harvest middle of September - Harvest: hand harvest.

Winemaking: the de-stemmed and crushed grapes are fermented in stainless steel tanks. The alcoholic fermentation at a controlled temperature is followed by a maceration of about 30 days. The wine was then left mature in oak barrels for about 6 months.

**Grapes** Sangiovese 100%

**Alcohol** 14.0%

**Tasting Notes** Color: ruby red, bright and clear.

Nose: perfume fragrant nose with predominant aromas of ripe red fruit, especially cherry, in which blend harmoniously pleasant spicy notes.

Taste: the taste is elegant, soft and well balanced with a lively vein of freshness to balance the set. Good persistence.

**Food pairing** Serve with meat dishes from blunt taste and decided to medium structure as pasta with meat sauce, poultry, composite risottos.

**Serving temperature** 18-20°C