



Rosso di Montalcino DOC 2014

GRAPE VARIETIES

Sangiovese

WINEMAKING

Fermentation for 10 days and maceration for 18 days. Ageing: 6 months in small Slovak durmast barrels and 6 months in the bottle.

ANALYTIC DATA

Alcohol content: 13 % vol.

AWARDS

[award #1](#)

[award #2](#)

ORGANOLEPTIC CHARACTERISTICS

Bright, deep ruby red color with purple hues.

It opens with pleasant fruity notes that remind small red berries, with a pleasing addition of spiced tobacco and coffee notes.

In the mouth it is soft and enjoyable. Good tannins, long finish.

GASTRONOMY

Roast chicken dishes, semi-seasoned cheeses.

Serving temperature 18-20 °C

AVAILABLE FORMATS

75 cl

