



ROSSO DI MONTALCINO DOC

GRAPE VARIETIES: Sangiovese

FERMENTATION: Traditional

ALCOHOL IN VOLUME: 13,00/14,50%

AGEING CAPABILITY: 8/10 years

FIRST YEAR OF PRODUCTION: 1973

ORGANOLEPTIC CHARACTERISTICS

SIGHT: Ruby red, intense and clear

AROMA: Fine, persistent, elegant and pleasantly fruity and fragrant

PALATE: Structured with an harmonious and velvety texture, resulting with a pleasant vinous finish

SERVING TEMPERATURE: 16-18 °C/60-64 °F

FOOD COMBINATION: Grilled meat, stews and pot roast

