



Sasso Di Luna – Orcia Sangiovese D.O.C.



Type: Red Grapes: 100% Sangiovese Grosso

Altitude: 280 – 320 metres above sea level

Training system: low spurred cordon

Harvest: Last week of September

Aging: Large Slavonian oak barrels.

Production area: Montalcino (SI) – ITALY

Alcohol content: 14.5% Vol.

Format: Bordolese lt. 0,750

Bottles produced: 4,100

TASTING NOTE

Colour: Intense ruby red. Perfume: Intense, persistent, fine, floral, fruity. Taste: Dry, warm, soft, quite fresh, quite tannic, sapid, with a balanced body, intense, persistent, fine.

SERVING SUGGESTION

Food matches : Tuscan first courses, white and red meats, fish cacciucco, cured meats, medium-aged cheeses. Service temperature: 18°

Descrizione

An authentic Sangiovese.

Orcia Sangiovese is a wine that comes from grapes picked from the youngest vines, grown in the Park of the Val d'Orcia, a Unesco World Heritage Site, in the municipality of Montalcino.

This 100% Sangiovese Grosso red wine was conceived to present an faithful expression of this grape's predominant fruit flavours (redcurrant, red cherry and violets), respecting the Tuscan tradition.

The wine ages in large oak casks to soften its texture, to enhance its fruity and floral aromas typical of this area, and to allow it to age well in bottle.

A wine with an appealing structure which at the same time is easy to drink.

Premi

2018

James Suckling – 91 pts