



Rosso di Montalcino D.O.C



Type: Red

Variety: 100% Sangiovese Grosso

Altitude: 280 – 320 m. above sea level

Growing system: Low spurred cordon

Harvest: First week of October

Maturation: 4 months in stainless steel tanks, 9 months in Slavonia oak barrels

Production region: Montalcino (SIENA) – Tuscany – ITALY

Alcohol content: 14% Vol.

Types of bottle: Bordolese lt. 0,750

Bottles produced: Bordolesi 8.900

ORGANOLEPTIC NOTES

Colour: Intense ruby red

Perfume: Intense, persistent, fine, flowery, fruity

Taste: Dry, warm, soft, quite fresh, quite tannic, sapid, with body, balanced, intense, persistent, fine

SERVICE NOTES

Suitable accompaniment for: Tuscan entrées, white and red meats, cold cuts, medium seasoned cheeses

Serving temperature: 18° C

Descrizione

Enveloping and bewitching, Rosso di Montalcino is a versatile wine that is well suited to all convivial situations.

With an intense ruby red color and explosive aromas, it highlights a bouquet of ripe red fruits and fresh roses.

A full-bodied wine with soft and silky tannins. Aged in large large oak casks to give softness and elegance, the palate is enveloping, balanced and lively.

The finish is long and persistent, with an acidity that gives the wine an excellent inner freshness.

The Rosso di Montalcino combine well with both simple and more complex dishes, and is by nature a wine to be appreciated both young and aged.

Premi

2019

James Suckling – 91 pts

2018

Vini Buoni d'Italia – ★★

2017