



Rosso di Montalcino DOC 2023

Sasso di Luna

Type:

Red

Variety:

100% Sangiovese Grosso

Altitude:

280 - 320 m. above sea level

Growing system:

Low spurred cordon

Harvest:

Third week of september

Maturation:

35 and 50 HL Slavonia oak barrels

Production region:

Montalcino (SIENA) - Tuscany - ITALY

Alcohol content:

14% Vol.

Types of bottle:

Bordolese lt. 0,750

Bottles produced:

Bordolesi 3.000

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, red meats, cold cuts, medium seasoned cheeses

Serving temperature:

18 - 20 °C



Società Agricola SassodiSole s.s.

Pod. Sasso di Sole 85

53024 MONTALCINO (SI) - ITALY

info@sassodisole.it - www.sassodisole.it - fb: SassodiSole

tel. +39 0577 834303 - fax: +39 0577 1959505