



ROSSO DI MONTALCINO D.O.C.

Sangiovese Grosso in purezza

Production area:	South of Montalcino
Soil / Vineyards :	Medium textured, calcareous soil. The methods of cultivation ensure that a good vegetative balance is obtained and production is contained.
Harvest and Winemaking:	The harvest is carried out at the end of September and respects the integrity of the grapes, which are made into wine using traditional techniques alongside modern technology, so that the color and tannins are extracted in the best way.
Maturation:	In French oak barrels
Ageing:	In the bottle for 3 months
Organoleptic Notes:	Intense ruby red colour with an aroma of fresh fruit with toasty vanilla notes. Elegant, austere body.
Food matches:	Cheese (other hard) - Beef (stew) - Lamb (roast) - Lamb (stew) - Pasta (meat sauce)
Serving Temperatures:	16 to 20 degrees Celsius - 62 to 67 degrees Fahrenheit
Enologist:	Lorenzo Scotto