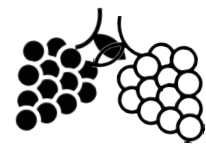




ROSSO DI MONTALCINO
Montalcino, Italy



14.5% **750mL**
ALC/VOL BOTTLE SIZE



100% Sangiovese Grosso

Appellation

Montalcino, D.O.C.G.

Vinification

Sangiovese Grosso.

Aging process

Aged in oak barrels for 12 months.

Tasting notes

Color: Pale and bright ruby red.

Nose: Exquisite notes of fresh red berries (raspberry), violets and precious woods.

Palate: Light and sophisticated with fruity notes expressing some fragrances of spices and tobacco. Harmonious wine, with graceful tannins.



Aged in Oak
12 months



Serving recommendations

16 - 18°C

Food pairings

Charcuterie, pork tenderloin with cranberries, beef casserole.