

ROSSO DI MONTALCINO

Denomination of Controlled Origin



- **Red wine**
Controlled Origin Denomination (D.O.C.).
- **Geographical location**
in I Verbi, Montalcino (Siena).
- **Grapes**
100% Sangiovese Grosso (Brunello di Montalcino).
- **Vinification**
traditional red, leaving the must on the skins for 10-12 days and 8 months in small oak barrels.
- **Refining**
6 months in the bottle at controlled temperature.
- **Colour**
ruby red, rather intense.
- **Bouquet**
ample and persistent with hints of sweet violet, raspberry and pomegranate.
- **Taste**
warm, dry and generous with good balance.
- **Analytical data**
alcohol 12.5-13%, total acidity 5-6%,
extract 28-29 g/l.
- **Serving temperature**
18 °C.
- **Accompanies**
cured meats, pasta and rice dishes, grilled beef, cheese.

