

Rosso di Montalcino DOC



 **Tasting Notes**
Intense and fruity. Hints of flowers, ripe raspberries and berry are perfectly balanced with the pleasant scents typical of the oak. Full and well-balance with pleasant present tannins

Floral	★★★★★	Spicy	★★★★★
Fruity	★★★★★	Balsamic	★★★★★

 **Recommended with**
Meat sauces, mushrooms, veal, chicken and pork

 **Service Temperature**
18°C

Rating: Not Rated Yet
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Manufacturer [Cantina Poggiotondo](#)

Description  **Origin**
Montalcino hill facing South-South/West and exposed to sun ray all day long

 **Grapes**
100% Sangiovese

 **Alcohol**
13% vol 

 **Vinification**
Fermentation on grape skins for about 16 - 20 days at controlled temperature below 30° C. After malolactic fermentation the wine rests 6 months in 50 hl Slavonian oak. It refines 6 months in bottle

Fining
Half shape = 6 months Full shape = 1 year

 steel  wood  bottle