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**	★★★½☆
Fruity	★★★★☆	**Balsamic**	★★☆☆☆

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

Service Temperature
18°C

Rating: Not Rated Yet
Ask a question about this product

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