

## 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