



## Rosso di Montalcino



Derived from the fermentation of the same grapes select for Brunello,

with the same yields and characteristics,

the aging period is 18 months.

It shows a ruby red color with purple hues,

smell fine and persistent,

fruity and fragrant,

vinous on the palate, properly tannic.

Serve at 18 ° C in combination with grilled meats and fresh cheeses.

### YEAR DETAILS - ROSSO DI MONTALCINO 2014

- Alcohol: 14%

- Dry extract: 31,30 g/l

- Total Acidity: 5,7 g/l