



Rosso DOC Montecucco Riserva "11 23"



TIPE OF WINE : Denomination controlled origin



PRODUCTION AREA : Montenero d'Orcia Grosseto



GRAPES: Sangiovese 68%, Cabernet Sauvignon 20%, Merlot 12%



PRUNING: spurred cordon, Guillot



HARVEST: handmade in the last week of september



VINIFICATION : on the skins in stainless steel vats
at controlled temperature



REFINEMENT: more than 18 months in big french oak barrels,
6 months in bottle



ALCOHOL: 14,5%
SUGAR: (g/l) < 1.05
TOTAL ACIDITY : (mg/l) 5.4



Tasting:
COLOR: Very deep, intense ruby, tending to garnet with ageing.
BOUQUET Rich, appealing, with subtle notes of licorice
PALATE: Tannic and well structured, powerful, with a lingering finish.
COMPLEMENTS : An important wine: recommended especially
with red meats, game, meats cooked in sauces, and mature cheeses.

