



Montecucco Sangiovese D.O.C.G. "Terre dei Bocci"



TIPE OF WINE : Denomination controlled and guaranteed origin



PRODUCTION AREA : Montenero d'Orcia Grosseto



GRAPES: Sangiovese 100%



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 12 months in big french oak barrels
and 6 months in bottles



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



Tasting:
COLOR: Intense ruby red
BOUQUET : Intense with notes of fruit jam and light wood aroma
PALATE: Tannic and well structured, powerful,
with a lingering finish.
COMPLEMENTS : Its satiny and velvety flavour
and deep ruby red colour make it the perfect complement
to red meat dishes. Especially good with: Tagliatelle with
wild boar sauce (Tagliatelle al ragù di cinghiale).

