



SANGIOVESE IGT TOSCANA 2015

Dal Cero, Tenuta Montecchiesi, Tuscany, Italy

eCommerce # 452010 | 13.0% alc./vol. | \$15.50

A luminous, bright ruby red. A pronounced, heady bouquet offers fragrant cherry and raspberry, with a hint of spice. On the palate, it is refined and very well-balanced, while the finish is full-flavoured and ultra-appealing. Delicate, light and fresh red wine.

Terroir:

The Tenuta Montecchiesi has been in the Dal Cero family since 1980. 46 Ha of the vineyards are sited on Cortona's hills at elevations ranging between 260 and 350 m. The terroir is composed mainly of clay-sand soils.



Vinification:

The clusters are harvested by hand ~the third week of September. The berries macerate for 18 days, then the must ferments, starting at a temperature of 20°C and reaching 28°C at pressing-off. Malolactic in stainless steel immediately follow initial fermentation. Minimum 8 months in steel, followed by about 45 days in the bottle.

Variety: Sangiovese 100%

Sugar: 6.3 g/L

Serving suggestion and food pairing: Serve at 16-18°C. Perfect accompaniment for steaks, roasted game birds, rich chicken or mushroom dishes or dishes with tomato sauce. Enjoy it with aged and semi-aged cheeses.



Gambero Rosso'16 (13vntg)

