



SANGIOVESE IGT TOSCANA 2017

Dal Cero, Tenuta Montecchiesi, Tuscany, Italy

eCommerce # 672419 | 13.0% alc./vol. | \$17.95 *subject to change

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 ~260-350 m elevation.

Clay sands, sandstone marl, and schists, together with riverine-lake deposits, clays, and aquifer sediments, are the most important testimony to the hydro-geologic past of the Cortona area. The area's geologic structure, with fairly well-developed hills, ensures constant ventilation even in the hottest and driest seasons. These mild conditions, even in the winter, are the benefit of the nearby Lake Trasimeno.



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%

Residual Sugar: 6.3 g/L

Serving suggestion and food pairing: Serve at 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 (14&13vntg)

Luca Maroni (14vntg)

