

TERRE DEL PALIO

ROSSO DI MONTALCINO DOC



GRAPES:

Sangiovese Grosso 100%, from young vineyards planted around Val di Suga Wine Cellar, on the northern side of Montalcino.

TECHNIQUES OF PRODUCTION:

Fermentation in 100 hl stainless steel tanks. Maceration for 15 days at controlled temperature of 30°C. Aged for 15 months in barrels of Slavonia oak and 300 lt used French barriques. Ageing in the bottle at least for 3 months.

AVERAGE ANNUAL PRODUCTION:

50.000 bottles.

WINE CHARACTERISTICS

COLOR: Shining ruby red.

FRAGRANCE: Intense aroma of red fruit, mixed with soft spicy hints.

TASTE: Full body, with intense fruit, soft tannins with a long finish.

COMBINATION: Excellent with appetizers, white and grilled meat.

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