



ROSSO

MONTECUCCO DOC

BIOLOGICO SASSAROTTO

AREA OF ORIGIN:

Tuscany, Province of Grosseto, Municipality of Cinigiano. Maremma.

PEDOCLIMATIC ENVIRONMENT:

Hilly areas with elevations not exceeding 300 meters. The vineyards have different sun exposure, and soil made of marly/silty substrata, ferrous clays and it is really rich in alluvial pebbles.

GRAPE VARIETIES:

70% Sangiovese, 15% Ciliegiolo, 15% Montepulciano.

COLOUR:

Intense ruby red which evolve to garnet red when aged.

CHARACTERISTICS:

A lovely well balanced wine to the nose, with a lot of fresh vinous notes like cherry and berries. Velvety and generous to the palate with sweet - soft tannins.

GASTRONOMIC COMBINATIONS:

This wine goes perfectly with the mayor part of dishes and it is better especially with games, grilled meats, hearty soups and mature cheeses.

SERVING TEMPERATURE:

Serve at a temperature of 20-22° C.

WINE MAKING PROCESS:

In red, with 15-20 days steeping on skins in stainless steel tanks followed by ageing for 10 months 50% in oak and 50% in stainless steel tanks. Minimum refinement of 6 months in bottle.