

# MARTOCCIA

## ROSSO DI MONTALCINO D.O.C.

Long-considered to be the little brother of Brunello, Rosso di Montalcino is, in fact, a wine of great distinction and depth where the distinguishing fruity black cherry and wild berries unite with light sensations of vanilla and spice. First courses with meat sauces, grilled dishes, roasts and medium-aged cheeses bring out the best in its deep and balanced flavor.

Production Area : Montalcino

Grapes :100% Sangiovese

Soil : Medium mixture with remarkable skeleton presence.

Altitude : 300 m above sea level

Harvest period : from September 20th to October 10<sup>th</sup>

Vinification : The grapes were cut and pressed, then the fermentation process takes place. The grape peels and the must fermentation lasts about 20 days. Racked off the wine is stored in containers in tempered rooms, in order to help the malolactic fermentation.

Ageing : up to 9 months, a part in Slavonian oak barrels and a part in French oak barrique.

Bottle ageing : up to 4 months before selling the wine on the market.

Tasting Notes : Clean ruby red. Deep floral aroma with hints of spice and mint. Medium to full bodied, with nice acidity and balanced tannins.

Food pairing : Ideal with cold cuts and meat sauce pasta.

Match also with grilled with and red meat . Fantastic with medium seasoned cheeses and mushrooms. Serve at 18°C.

