

MARTOCCIA

IGT TOSCANA RED MARTOCCIA

Production Area Montalcino

Variety of the grapes 100 % Sangiovese

Soil: Medium mixture with remarkable skeleton presence.

Altitude : 250 m above sea level

Harvest period end of September beginning of October

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 16 months, a part in Slavonian oak barrels and a part in French oak barrique.

Bottle ageing

Up to 8 months before selling the wine on the market.

Tasting notes : Clean ruby red. Deep aroma with nice acidity. Medium bodied and structured. Serve at 18°C.

Food pairing : Ideal with red meats but easy match also with cheese or pasta.

