



Tiezzi

Montalcino

Rosso di Montalcino doc

Viticulture

Grapes: Sangiovese (Brunello) 100%

Notes: Rosso di Montalcino undergoes the same processes as Brunello di Montalcino. The main difference lies in the fact that it is released for sale after ageing in barrels for a year. It undergoes no physical/chemical treatments. It can be drunk with all courses of a meal or preferred with rice and pasta dishes, meat dishes and more delicate foods too.

Fermentation

The grapes ferment in wooden vats for over 20 days.

Ageing

Ageing for about a year in large Slavonian oak barrels.

Organoleptic Qualities

Colour: Deep ruby red.

Perfume: Vinous with scents of fruit like plums, currants and strawberries.

Flavour: Pervasive, fresh and tasty with notes of plums, cherries and raspberries.

Serving suggestions

It can be drunk with all courses of a meal or preferred with rice and pasta dishes, meat dishes and more delicate foods too.

To fully enjoy this wine, we recommend uncorking well in advance and serving at 16-18°C.



Azienda Vitivinicola Tiezzi

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