

Azienda Agricola - Agriturismo

VENTOLAIO

POGGIO D'ARNA



Prodotto	Scheda tecnica	
Rosso di Montalcino	<p>Category: DOC</p> <p>Grape Variety: Sangiovese 100%</p> <p>Altitude: Approx. 400 m above sea level</p> <p>Vine training system: spurred cordon</p> <p>Terrain: Marl</p> <p>Vinification: In steel tanks with control of the fermentation temperature. Maceration on the skins for 15/20 days.</p> <p>Refinement: Approx. 8 months in Slavonian and Franch oak barrel with an average capacity of around 30 hl.</p> <p>Colour: Quite intense ruby red.</p> <p>Arome: Intense and full, above all floral, with fresh violet, accompanied by rose and delicate pomegranate, then lingoberries and some decorative notes.</p> <p>Taste: Combines freshness, mellowness, and discreet full body with a toasted finish and soft tannins.</p> <p>Food and wine pairing: Grilled or roast red meat, Tuscan cheeses.</p> <p>Alcohol content: 15%</p>	