RIDOLFI
MONTALCINO



Rosso di Montalcino

2018

Type Red Wine

Classification DOC

Year 2018

Region: Montalcino, Tuscany, Italy

Winemaking Second Harvest middle of September - Harvest: hand harvest.
Winemaking: the de-stemmed and crushed grapes are fermented in stainless steel tanks. The alcoholic fermentation at a controlled temperature is followed by a maceration of about 30 days. The wine was then left mature in oak barrels for about 6 months.

Grapes Sangiovese 100%

Alcohol 14.0%

Tasting Notes Color: ruby red, bright and clear.
Nose: perfume fragrant nose with predominant aromas of ripe red fruit, especially cherry, in which blend harmoniously pleasant spicy notes.
Taste: the taste is elegant, soft and well balanced with a lively vein of freshness to balance the set. Good persistence.

Food pairing Serve with meat dishes from blunt taste and decided to medium structure as pasta with meat sauce, poultry, composite risottos.

Serving temperature 18-20°C

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