

Fattoria Montepescini



Siena - Italia
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Vines:

Sangiovese 90% , Canaiolo 10%

Technique of vinification and ageing:

Traditionally in tanks of stainless steel at controlled temperature under 25°C, refinement in barriques for 6 months, in bottle for other 6 months

Production of grapes per hectare:

6500 kg/Ha

Colour:

Intense red ruby

Bouquet:

Fruity and floreal hints of cherry and violet.

It combines the natural fragrance and pleasantness of the vines with the softness made by aging.

Flavour:

On the palate it is full, mature and well- balanced.

Ideal temperature:

18/20 °C

Matches:

Cold cuts, cheese and red meat based dishes