

Fattoria Montepescini



Siena - Italia
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Vines:

Sangiovese 70%, Merlot 30%, Cabernet

Technique of vinification and ageing:

In tanks of stainless steel at a controlled temperature of 25°C; ageing in oak barrels for 24 months, in bottle for other 6 months

Production of grapes per hectare:

5000 kg/Ha

Colour:

Bright ruby red

Bouquet:

Intense and persistent with hints of vanilla and ripe fruit

Flavour:

In the mouth the structure is powerful, warm, soft withwith a pleasant note of vanilla. Persistent and well-sized. Great potential for aging.

Ideal temperature:

18/20 °C