

PS
WINE

premium wine selection

Vini di Qualità



Rosso di Montalcino

Azienda Agricola Quercecchio

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| CLASSIFICATION | D.O.C. |
| TYPE | Red |
| REGION | Tuscany |
| PROVINCE | Siena |
| GRAPE VARIETY | Sangiovese |
| TYPE OF FARMING | Conventional |
| HARVEST | Manual, between late September and early October |

VINIFICATION

The destalked and crushed grapes are placed in temperature-controlled stainless steel vats, where fermentation is carried out with frequent must pumping over the skins.

MATURATION

After fermentation, the wine matures in oak casks (20-30 hl). Then, it remains for few months in the bottle before being released.

TASTING NOTE

It's a bright red wine, with a strong, fresh, pleasantly and fruity aroma. It reveals scents of raspberries and cherries, underbrush, sweet violets and very slightly piquant spices. The fruity, mellow, ripe and rounded notes return on the palate, interwoven with quite dense, vigorous tannins that translate themselves into a satisfyingly quaffable mouthfeel. Overall it's delicate, well balanced and persistent. It matches perfectly with pasta with meat sauce, mushrooms, truffles, veal, chicken and pork.

SIZES AND SPECIAL PACKAGING

75 cl bottles.