

PS
WINE

premium wine selection

Vini di Qualità



Rosso di Montalcino

Azienda Agricola Quercecchio

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 NOTES

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.