

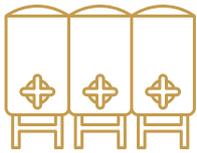
PWS
Premium Wine
Selection

Rosso di Montalcino

-Azienda Agricola Quercecchio-

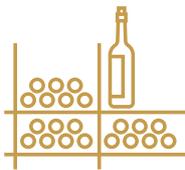


Italy
Toscana
Siena



VINIFICATION

The destemmed and pressed grapes are placed in temperature-controlled stainless-steel tanks; fermentation takes place at controlled temperature with frequent pump-overs.



AGEING

After fermentation, the wine matures for one year in 20-30 hl oak casks. It then rests for a few more months in bottle before release.



Bright ruby red colour.



TASTING NOTES



Pronounced, fresh, characteristic, and pleasantly fruity bouquet, with clear aromas of raspberries and cherries, forest floor, violet, and delicate spicy notes.



CLASSIFICATION

D.O.C.

WINE TYPE

Red

ALC./VOL.

14%



GRAPE VARIETIES

100% Sangiovese

AGRICULTURAL SYSTEM

Conventional

HARVEST

Manual, from late September to early October



On the palate it is dry, medium-bodied yet delicate, harmonious, and persistent. Fruity, sweet, soft, and ripe notes accompanied by dense, vigorous tannins, resulting in a lively and satisfying drink.