



MARTOCCIA  
DI BRUNELLI LUCA  
Montalcino, Toscana (Italy)

# ROSSO DI MONTALCINO 2019

ROSSO DI MONTALCINO DOC

+532013 (SPEC) BCLS Retail \$29.99 Wholesale \$23.40

*“Long considered to be the little brother of Brunello, Rosso di Montalcino is in fact a wine of great distinction and depth, where the distinguishing fruity black cherry and wild berries unite with light sensations of vanilla and spice. Courses with meat sauces, grilled dishes, roasts and medium-aged cheeses bring out the best in its deep and balanced flavour.” (Winemaker’s comments)*

**Clean ruby red. Deep floral aromas with hints of spice and mint. Medium to full bodied, with nice acidity and balanced tannins.**

**Ideal with cold cuts and pasta with meat or mushroom/veggie sauces, also with grilled white and red meats. Fantastic with medium seasoned cheeses and mushrooms. Serve at 18°C.**

## Technical Data

Sangiovese 100%

Soil: Medium mixture with remarkable fossil presence

Vineyard: 300 m above sea level in the southwestern section of the appellation.

Vinification: Controlled, 20 day skin/must fermentation.

Ageing: 9 months in Slavonian oak barrels and French oak barriques, 4 months in bottle.

Ageing Potential: 5+ years

Serving temperature: 18°C

14% alc./vol.

Case 6 x 750 mls



+532013



Choice Import Agencies