



MARTOCCIA
DI BRUNELLI LUCA
Montalcino, Toscana (Italy)

SANGIOVESE TOSCANA 2022

IGT TOSCANA

+438963 (GL) BCLS Retail \$19.99 BC Wholesale \$13.99

Made from 100% Sangiovese grapes from highly-rated Brunello producer Luca Brunelli's family estate located in Montalcino.

Elegant ruby red with pleasant notes of red fruits. Medium bodied, full and round on the palate with plenty of cherry and red fruit, and an exceptionally long finish.

May be served as an aperitif, and will accompany every course. Pairs perfectly with any Italian cuisine, anti-pasta plates, pizza, tomato sauces, pastas with meat or mushroom/veggie sauces, salami-based appetizers, grilled meats and meat sauces, salads, cold cuts, and medium seasoned cheeses. Serve at 18°C.

Technical Data

Sangiovese 100%

Production Area: Montalcino

Soil: Medium mixture with remarkable fossil presence.

Vineyard: 250 m above sea level.

Vinification: Controlled, 20 day skin/must fermentation.

Ageing: 8 months in stainless steel tanks, then 2-3 months in bottle.

Ageing Potential: 2+ years

Serving temperature: 18°C

13.5% alc./vol.

Case 12 x 750 mls



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 Choice Import Agencies