



ROSSO DI MONTALCINO

Tuscany, Italy

Caparzo

<http://www.caparzo.it>

Method & Production

Grapes are sourced from Caparzo's vineyards across the region and blended together after fermentation. Fermentation lasts for around 7 days at a controlled temperature of between 28 ° C and 30 ° C. This is followed by delestages and pump overs. Because of the superb quality of the skins, the wine is kept in contact with them for a further 5 days before going through a spontaneous malolactic fermentation.

Tasting Notes

Dark, ruby red in color. A pervasive bouquet, which is very generous and varied, with hints of violet, raspberry and pomegranate. On the palate the wine is warm, dry, generous, well-balanced.

Food Matching

Red meat, pasta with sauces, pulses soup, mature cheese.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
CA9224	Rosso di Montalcino	Sangiovese	2024	13.5%	Cork	6x0.75lt	No	No	No	No