



## ROSSO DI MONTALCINO

Toscana, 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 colour. 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
<b>Red Wine</b>									
CA9118	Rosso di Montalcino	Sangiovese	2018	13.5%	Cork	6X0.75lt	No	No	No