



## 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 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 |
|-----------------|---------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| <b>Red Wine</b> |                     |               |         |         |              |           |         |            |       |         |
| CA9221          | Rosso di Montalcino | Sangiovese    | 2021    | 14.0%   | Cork         | 6X0.75lt  | No      | No         | No    | No      |