



2019

ROSSO DI MONTALCINO



WINE DATA

Producer

Cortonesi – La Mannella

Region

Montalcino, Tuscany
(DOCG)

Country

Italy

Wine Composition

100% Sangiovese

Alcohol

14.2%

Total Acidity

6.50 g/l

Residual Sugar

1.2 g/l

pH:

3.48

DESCRIPTION

A core of cherry and strawberry highlights this rich and intense red, with accents of flowers and spice flavors. Fully balanced, long and ready to drink immediately upon release (but it can also be enjoyed through 2028). It remains vibrant and focused with a lingering finish.

WINEMAKER NOTES

This is a young wine made from the youngest vineyard in “La Mannella” on the North side of Montalcino. The soil is clay and rocky, with excellent exposure to the sun. The vineyard trellis systems is spurred cordon, with the winemaking following the traditions for making high-quality Rosso. After careful selection of the hand-picked grapes, fermentation takes place with maceration of 20 days in stainless steel vats. The wine then spends 10 months in large Slovenian oak casks.

SERVING HINTS

This wine is a perfect accompaniment for red meats and various Italian cheeses.