

SAN FIORENZO

Rosso di Montalcino

Grapes: 100% Sangiovese Grosso

Appellation: Montalcino DOC

Notes: Medium textured, largely silt and sand with some clay, resting on sandstone and calcareous marl.

Twelve-day maceration at 82-86°F, and malolactic fermentation in steel. Maturation for 12 months in large Slavonian oak casks, followed by a further 2 months in the bottle.

Ruby in appearance, a medium-bodied wine with fragrances of cherry, blackberry, and cedarwood. Crisp and lively, with a silky texture and a seemingly endless finish. Pair with meat-sauced pastas with mushroom or truffles and dishes of pork or sauced veal.

Serving: Serve at 65°F

Total acidity: 5.7 g/l

Residual Sugar: < 0.5 gr/l

Alcohol by Volume: 13.5%

Formats: 750ml/6 bottles



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