



ROSSO DI MONTEPULCIANO DOC PRUGNANELLO

Grapes

Sangiovese 90%, 10% other authorized red grape varieties.

Production Area

Tuscany

Vinification

Hand picking harvest made in the first ten days of October. Controlled temperature vinification in stainless steel containers, aging in big french tonneaux (30 hl/20hl) for 12 months.

Description

Dark ruby red color with garnet hints. Typical Sangiovese grapes characteristics, elegant bouquet with floral notes of violet and citrus, as well as carob and slightly spicy notes of cloves. It tastes harmonious and fruity with a pleasant and fresh finish.

Food pairing

Excellent with bread and salami, ideal with main courses and grilled meat.

Serving temperature

16° - 18°C, decanter at least one hour before serving

Bottle

Bordeaux, 0,75lt

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