

TIBURZINO ROSSODI MONTALCINO

ROSSO DI MONTALCINO DOC



ABOUT THIS WINE

Tiburzano Rossodi Montalcino DOC is a fine red wine with intense ruby color and a fruity aroma. The vineyard's poor and stony soil at an altitude of 280-350m contributes to its unique character. With soft, velvety tannins and a balanced flavor, it pairs perfectly with hearty dishes and grilled meats.

TASTING NOTES

Intense ruby red color, fruity aroma, soft velvety tannins, balanced flavor.

VINIFICATION

Gentle pressing, 15-18 days maceration, stainless steel tank fermentation, 2 months bottle aging.

PRODUCER

Tiburzano Vitigni

COUNTRY

Italy

REGION

Tuscany

CLASSIFICATION

DOC

SOIL TYPE

Poor and very stony

ALCOHOL CONTENT

15% vol

VINTAGE

2021

GRAPES

Sangiovese Grosso

COLOR

Red

STYLE

Dry

AROMAS

Intense, broad, fine, fruity (red fruits), spicy

PAIRINGS

Hearty first courses, roasts, grilled red and pork meats, semi-aged cheeses

SERVING TEMPERATURE (°C)

19-20

BOTTLE SIZE (ML) 750 BOTTLES PER CASE 6 CASE TYPE Cardboard