

# FATTORIA DEL CERRO



## ROSSO DI MONTEPULCIANO DOC

*Denominazione di Origine Controllata*

**PRODUCTION AREA:** Montepulciano (SI)

**GRAPES:** mainly Prugnolo Gentile (Sangiovese)

**VINIFICATION:** fermentation and maceration at controlled temperature (24°-26° C) with daily pumping over; after the racking, wine will proceed the ageing on its own fine lees for 4 months

**TASTING NOTES:** the taste is a good balance, fine and with a slight initial tannic. To serve in medium size goblet. Perfect with antipasti, pasta dishes served with red meat sauce or filled pasta, second course of grilled red meat