La Poderina

ROSSO DI MONTALCINO DOC

Denominazione di Origine Controllata

PRODUCTION AREA: Castelnuovo dell'Abate, Montalcino (SI)

GRAPES: Sangiovese grosso 100%

VINIFICATION: the grapes are harvested by hand-picking selecting them for quality and exposition; fermentation and maceration take place in stainless steel tanks at controlled temperature (24°-26° C) with daily pumping over and délestage; following the racking, wine is transferred into stainless steel tanks where it will complete its ageing

TASTING NOTES: full body, balanced and slightly tannic, good persistence. To serve at 18° C in medium sized glasses. Excellent with pasta dishes served with red meat sauces and second courses of red meats and grilled or roasted white meat and poultry