



TENUTA di SESTA

ROSSO DI MONTALCINO D.O.C.



Sangiovese in its natural state. It is considered to be the younger brother of Brunello. It is aged for one year in 20 hl Slavonian oak barrels and unites the imposing structure of Brunello with the freshness and vivacity of a young wine. It should be drunk young, although it does last with ageing. It shows an intense ruby red colour and reveals all its exuberance with notes of red fruit and blackberry on the nose. On the palate, it is pleasing and well-orchestrated with good length and without aggressive tannins. Colour ruby red. Scent intense, broad bouquet, fruity (red fruits), elegant and spicy (liquorice and black pepper). taste dry, warm, soft with pleasant tannins, balanced, intense and elegant.

Serving Rosso di Montalcino with rich first courses, first courses with tomato sauce, typical tuscan dishes, ribollita soup, roasts, red meats, rabbit, medium seasoned sheep's cheese.



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| Vintage | 2016 |
| Grape variety | 100% Sangiovese grosso. |
| Training system | cordon-spurred training system. |
| Vine density per hectare | 5000 plants. |
| Altitudes of vineyards | 280-350 metres above sea level. |
| Location | south exposition. |
| Cultivation practices | Manual dry pruning, manual shoot thinning and crown desuckering, limited number of brunches per vine, manual harvest. |
| Vinification | duration of maceration of 15-18 days; alcoholic and malolactic fermentations take place in stainless steel tanks equipped with thermostats to control the temperature. |
| Ageing | Slavonian oak barrels of 30-35 hl for 8 months. |
| Bottle ageing | minimum 2 months. |
| Average annual production | 40.000 bottles. |
| Bottle type | bordeaux 550g. |
| Alcohol content | 14,5 % vol. |
| Total acidity | 5,4 g/l. |
| Total dry extract | 32,2 g/l. |
| Colour | ruby red. |
| Aroma | intense, broad bouquet, elegant, fruity (red fruits), and spicy (liquorice and black pepper). |
| Flavour | dry, soft with pleasant tannins, balanced, intense and persistent, elegant. |
| Food wine pairing | Serving Rosso DOC with rich first courses or with tomato sauce, typical Tuscan dishes, ribollita soup, roasts, red meats, rabbit and medium seasoned cheese. |