

FATTORIA MONTELLORI



DICATUM Sangiovese

Denomination: IGT Toscana Rosso - Red dry wine

Variety: 100% Sangiovese

Provenance: Cerreto Guidi, single vineyard.

The vineyard is located in Cerreto Guidi area, around 150 m sea-level in a perfect area between sea side and the mountain. Soil, rich in clay, give good acidity and body. Deep in color and long-living.

Manual harvest starts middle of September.

Wine-making: Fermentation and maceration carry on in steel tanks at

controlled temperature, 25/28°C, for 28 days.

Aging period: The wine aging in Tonneaux, 500 lt, new and second passage, for aperiod of 1 year. The aging ending in bottle for a minimum of 2 years.

Tasting notes: Garnet red color. Very elegant aromas with red fruits and cherry. Taste of ripe red fruits and balsamic notes.

Soft and well balanced tannins. Length and complex taste. Wine well balanced with a great body.

Alcoholic contents : 14% by Vol.

Serving Temperature : 18°C

Production per year : 8000 btl

This wine match well with pasta with meat sauce, lasagne bolognese. Stew and roasted meat.