

FATTORIA MONTELLORI



SALAMARTANO Cabernet Sauvignon, Cabernet Franc Merlot

Denomination: IGT Toscana Rosso

Variety: Cabernet Sauvignon 65%, Cabernet Franc 25% e Merlot 10%

Provenance: Cerreto Guidi.

The vineyards are located in Cerreto Guidi area, around 150 m sea-level.

Rich clay soil perfect to keep the humidity level good also in dry period. Clay give a good acidity and body to the wine.

Wine-making: Fermentation with maceration in steel tanks with controlled temperature 25/28°C, for a period of 28 days.

Aging period: Aging in French Oak Barrique 60% brand new, for a period of 14 months. The final blend guarantee a perfect and balanced wine.

Tasting notes: Purple color with garnet tints, full body and complex.

Very elegant and persistent; cassis and tobacco notes.

Serving Temperature : 18°C

Production per year : 7000 btl

Perfect with stew and roasted meat and important dish in general.