QUERCETA

ROSSO DI MONTALCINO D.O.C.

Pure Sangiovese that unites the superb structure of Brunello with the freshness and liveliness of a young wine: harmonious, elegant, savoury, and easy to pair.

Ruby red in colour, nose reveals good intensity. On the palate, it is dry, has backbone and good aromatic length. Suitable to drink young or aged after some years in the bottle: fruity when young, features spicy notes after aging.

Pairs well with pasta with tomato sauce, risotto, poultry, pork, and veal. Serve at 19° - 20°C.

ROSSO DI MONTALCINO D.O.C.

Vines	Sangiovese grosso 100% pure.
Plant cultivation	Spurred cordon.
Geographical exposure	South.
Minimum and maximum altitudes of vineyards	From 280 metres to 300 mt a.s.l.
Vine density per hectare	5.000 plants.
Grape yield per hectare	70 quintals per hectare.
Grape harvest period	From 19/09 to 29/09.
Method of harvest	Manual.
Duration of maceration	15/18 days.
Maximum temperature of fermentation	29° C maximum.
Containers	Slovenian oak barrels of 20 hl for 10 months, 2 months in stainless steel containers.
Minimum refinement in bottle	2 months.
Type of bottle	Bordeaux (“bordolese”) bottle of 600 grams.
Total production	60.000 bottles.
Colour	Ruby red.
Scent	Intense, broad bouquet, elegant, fruity (red fruits) and spicy (liquorice and black pepper).
Taste	Dry, warm, soft with pleasant tannins, balanced, intense and persistent, elegant.
Pairing with food	Serving rosso doc with italian and international cuisine, rich first courses, typical tuscan dishes, roasts, red meats, rabbit, mushrooms and seasoned cheese.