



TENUTA VITANZA



<b>Estate:</b>	Tenuta Vitanza
<b>Wine:</b>	Rosso di Montalcino 2009
<b>Grapes:</b>	100% Sangiovese
<b>Vineyard's age:</b>	12 Years
<b>Alcohol:</b>	14,00 %
<b>Time of Vinification:</b>	25 Days
<b>Wine Making:</b>	Pre-soaking in a cold temperature for three days: pump-over following the density and the temperature under computer control.
<b>Aging:</b>	6 Months in French tonneaux Taransaud and Seguin Moreau.
<b>Bottle Refinement:</b>	6 Months
<b>Production:</b>	10000 Bottles
<b>Time of Release:</b>	September 2010
<b>Organoleptic Characteristics:</b>	
<b>Color:</b>	Red ruby
<b>Perfum:</b>	Very intense bouquet with vanilla and chocolate aromas.
<b>Taste:</b>	Very tannic wine with licorice and vanilla taste.
<b>Pairings with food:</b>	Its features are enhanced by the typical dishes of Tuscan cuisine pure taste and strong but, equally, may accompany, enhance their value, multiple proposals from the international cuisine. It goes well with dishes of medium structure, such as pasta with meat sauce, chicken, mushrooms or truffles, risotto composites; second prepared with pork or veal sauce. Must be served in crystal glasses for red wine at a temperature of about 16/18 ° C.

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