

Estate: Tenuta Vitanza

Wine: Rosso di Montalcino 2012

Grapes: 100% Sangiovese

Vineyard's age: 15 Years

Alcohol: 14,5 %

Time of Vinification: 25 Days

Wine Making: Pre-soaking in a cold temperature for three

days: pump-over following the density and the

6 Months in French tonneaux.

temperature under computer control.

Bottle Refinement: 6 Months

Production: 15000 Bottles

Time of Release: January 2014

Organoleptic Characteristics:

Aging:

Color: Red ruby

Perfum: Very intense bouquet with vanilla and chocolate

aromas.

Taste: Very tannic wine with liquorices and vanilla

taste.

Pairings with food: Its features are enhanced by the typical dishes of Tuscan cuisine pure taste and strong but,

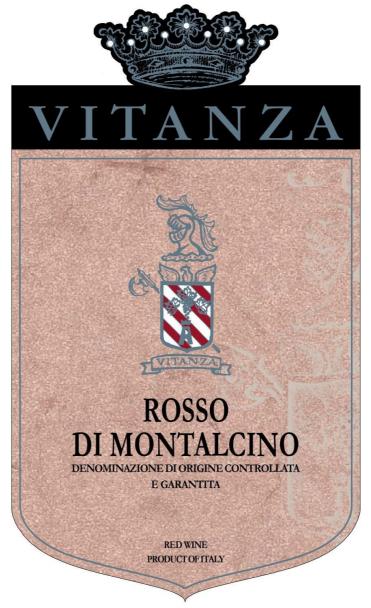
equally, may accompany, enhance their value, multiple proposals from the international cuisine. It goes well with dishes of media structure, such as pasta with meat sauce, chicken, mushrooms or truffles, risotto

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.







e-mail: tenutavitanza@tenutavitanza.it www.tenutavitanza.it