



TENUTA VITANZA

Rosso di Montalcino 2014



Estate:	Tenuta Vitanza
Wine:	Rosso di Montalcino 2014
Grapes:	100% Sangiovese
Vineyard's age:	15 Years
Alcohol:	13,5 %
Time of Vinification:	25 Days
Wine Making:	Pre-soaking in a cold temperature for three days: pump-over following the density and the temperature under computer control.
Aging:	6 Months in French tonneaux.
Bottle Refinement:	6 Months
Production:	15000 Bottles
Time of Release:	January 2016
Organoleptic Characteristics:	
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.

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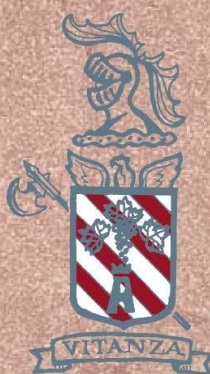
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VITANZA



**ROSSO
DI MONTALCINO**

DENOMINAZIONE DI ORIGINE CONTROLLATA
E GARANTITA

RED WINE
PRODUCT OF ITALY

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