Rosso di Montalcino

Martoccia · 2022



REGION	Toscana · Montalcino
APPELLATION	DOC
GRAPE	Sangiovese
TYPE	Red
ALCOHOL	13.0%
BOTTLE	750 ml

TASTING NOTES

Family Dinner Toscana Sangiovese Grosso Black Cheries – Wild Berries
Long Finish – Medium Tannins

FOOD PAIRINGS

Charcuterie, Steak alla fiorentina, Aged pecorino

PROFILE

Body	■■■□□
Acidity	■■■■□
Tannin	■■■□□
Fruit	■■■□□

ABOUT THE WINE

Often called the younger sibling of Brunello, Rosso di Montalcino stands out as a wine of great character and depth. This Tuscan red wine Montalcino offers clear warmth when you're enjoying it! It offers a rich and captivating flavor profile. Expect ripe black cherry and wild berry aromas. These fruity notes are beautifully balanced by subtle hints of vanilla and warm spice. This Tuscan red wine delivers a smooth yet bold taste. Its medium body and refined tannins make it approachable but complex. Rosso di Montalcino provides a sensory experience that both wine lovers and newcomers can enjoy. The wine pairs perfectly with a variety of classic Italian dishes. Try it with hearty first courses like pappardelle al cinghiale (wild boar pasta). It also complements grilled meats and savory roasts. For a true Tuscan experience, enjoy it alongside bistecca alla fiorentina, the famous Florentine steak. If you want the best Tuscan red wine Montalcino experience, this should be your first choice. Rosso di Montalcino also matches well with medium-aged cheeses. Pecorino Toscano is an ideal choice. The wine's fruit and spice notes enhance the cheese's flavor. Together, they create a delicious harmony. This wine showcases the rich winemaking heritage of the Montalcino region. It blends tradition with modern techniques to craft a bold yet elegant expression. Rosso di Montalcino offers quality and depth at a more accessible price point than Brunello, making it a favorite for everyday enjoyment or special occasions. Explore the charm of this Tuscan gem.