



Nannetti

ROSSO DI MONTALCINO DOC

PRODUCTION ZONE: Montalcino (Siena)

GRAPE VARIETAL: Sangiovese Grosso

VINIFICATION: at a controlled temperature

MATURATION: in oak barrels from Slavonia and Allier for about 8 months

REFINEMENT: final maturation in the bottle for a minimum of 4 months

ALCOHOL CONTENT: 13%

COLOR: intense ruby red with a garnet tint

FRAGRANCE: tannic with hints of red fruits, vanilla and tobacco

FLAVOR: dry, full-bodied, harmonious and elegant

PAIRINGS: flavorful dishes, seasoned cheese and grilled meats

SERVING TEMPERATURE: 18°C (64°F)

