



MONTECUCCO SANGIOVESE

Denominazione di Origine
Controllata e Garantita

RISERVA

The Montecucco Sangiovese Riserva is produced only in very good years and after a high selection of the grapes. It is made of 90% of Sangiovese grapes and 10% of other red grapes. It is a strong and generous wine that needs a long ageing to reach its highest quality.

After an accurate fermentation and a very long maceration on the skins the wine is aged for 24 months in French oak barriques – Allier and Never – and 6 months in bottles. It is thanks to this long and careful process that Sangiovese shows its strong character and its natural elegance. This full bodied wine with its smooth taste is perfect to be paired with roasted meats, game stewed meats and chilly courses.

Alcohol by volume: 14,5% vol



Azienda Agricola F.lli PASQUI

Podere Montesalario

Montenero d'Orcia (GR)

ITALIA

Mobile (+39) 340 547554 / (+39) 347 0105936

www.aziendamontesalario.it

info@aziendamontesalario.it