

ROSSO DI MONTALCINO Molino della Croce D.O.C.



TENUTA CROCEDIMEZZO

Società Agricola

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TECHNICAL SHEET

Grapes: 100% Sangiovese Grosso

Production area: Historical region of 'Villa de la Croce' in Montalcino, East region, vineyard altitude mt. 480 a.s.l.

Harvest: grapes strictly selected and harvested by hand in box

Vinification: in purity at controlled temperature with maceration of about 10, 15 days

Aging: 9/10 months in oak barrels

Refinement in the bottle: minimum 4 months

Color: intense ruby red

Bouquet: red berries, jam and tobacco

Taste: fresh but structured, savory and persistent on the palate

Tasting temperature: 16°C

Pairing table: roast and stewed white and red meat, aged cheeses