



Rosso di Montalcino D.O.C.



MARCO GAVIO
Giacciano Terme

Blend

100% Sangiovese

Production Area

Montalcino (Siena)

Altitude

About 300m a.s.l.

Training system

Bilateral spurred cordon

Harvest period

End of September

Ageing

8 months in French oak barrels

Refining

3-4 months in bottle

Tasting notes

Intense ruby red with purple reflexes. Ripe fruit and sweet refining woods aromas. Soft and full-bodied.

Serving temperature 18-20°C

Alcohol content 14.5% vol.

Gastronomic matches

Red meat, chicken, roast meat, half-seasoned cheese