



MONTECUCCO ROSSO - "Il Dovi" - DOC 2013

Denomination: Montecucco DOC

Varietal: 90% Sangiovese, 10% other

Alcohol Content: 14.0% Vol.

Vinification: This wine originates from produced on the estate. After the harvest the grapes go through fermentation in temperature-controlled steel vats and undergo pumping over and délestage to maximize the extraction of all the structural components of the wine from the skins giving it longevity and structure.

Aging: Aged for 12 months in steel barrels.

Bottle Aging: After aging, the wine is bottled and refined for another 4 months.

Color and Tasting Notes: Ruby red in color. Fruity, intense, characteristic. On the palate, Full-bodied, fruity, good persistence.

Food accompaniment: Matches well with meat dishes and aged cheese.

Suggested serving temperature: 17° - 20°C (62 - 68°F)



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