

FRANCESCHI



IL POGGIONE



Rosso di Montalcino

Younger, more accessible version of Brunello, but already very well-developed with a strong character, Rosso di Montalcino is a very important wine for Tenuta Il Poggione. Produced entirely from Sangiovese grapes from the youngest of the estate's vineyards, Rosso di Montalcino is matured for 12 months in large barrels before undergoing a period of bottle aging.

Aging in wood, though not obligatory for the production of Rosso di Montalcino, tones down the tannins typical of a young Sangiovese and gives this red wine the complex aroma and body that make it a great "young Brunello".

Grapes: 100% Sangiovese

Harvesting: Manuale in cassette

Fermentation: 12-15 days submerged cap fermentation at controlled temperatures of 25° 28°C

Aging: 12 months in French oak barrels and barriques, followed by a period of bottle aging

Characteristics: Intense ruby red colour. Fruity bouquet with red berry notes. Very well structured, mellow, long-lasting flavour with smooth, velvety tannins

Serving suggestions: Pasta with meat sauce, roasted and grilled meats, medium strength cheeses