



TAVEGGIA
MARTOCCIA



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Taveggia
Martoccia
Brunello di
Montalcino
DOCG

ROSSI  VINEYARDS

Production Area Montalcino-Tuscany

Grapes 100% Sangiovese grosso

Alc. By Vol. 14.5%

Soil Medium mixture with remarkable skeleton presence.

Altitude 300 m above sea level

Harvest period From September 25th to October 10th

Vinification The grapes were cut and pressed, then the fermentation process takes place. The grape peels and the must fermentation lasts about 20 days. Racked off the wine is stored in containers in tempered rooms, to help the malolactic fermentation.

Aging up to 36 months, in French oak barrique.

Bottle aging up to 24 months before selling the wine on the market.

Tasting Notes Bright ruby red, tending to garnet with aging. Bouquets of cherry, plum and spices. Full bodied , lively acidity with flavors of red fruits. Fresh and long aftertaste. Long aging potential wine.

Food paring Ideal match with grilled or stewed red meat, game, seasoned cheeses .

Serve 18°C/64°F.

Case 6 bottles

UPC Code 684334925804

NH CODE 39210

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ROSSI.WINE



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MARTOCCIA



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2022

Taveggia
Martoccia
Rosso di
Montalcino
DOC



Production Area Montalcino-Tuscany

Grapes 100% Sangiovese

Alc. By Vol. 14.5%

Soil Medium mixture with remarkable skeleton presence.

Altitude 300 m above sea level

Harvest period From September 20th to October 15th

Vinification The grapes were cut and pressed, then the fermentation process takes place. The grape peels and the must fermentation lasts about 20 days. Racked off the wine is stored in containers in tempered rooms, to help the malolactic fermentation.

Aging up to 9 months, in French oak barrique.

Bottle aging up to 4 months before selling the wine on the market.

Tasting Notes Clear ruby red. Deep floral aroma with hints of spice and mint. Medium to full bodied, with nice acidity and balanced tannins.

Food pairing Ideal with cold cuts and meat sauce pasta. Fantastic with medium seasoned cheeses and mushrooms.

Serve 18°C/64°F.

Case 12 bottles

UPC Code 684334925811

NH CODE 39220

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2023

Taveggia
Martoccia
Asinello
Super
Toscano



Production Area Montalcino, Cinigiano-Tuscany

Grapes Sangiovese, Merlot, Colorino

Alc. By Vol. 14.5%

Soil Medium mixture with remarkable skeleton presence.

Altitude 250 m above sea level

Harvest period Last decade of September

Vinification The grapes were cut and pressed, then the fermentation process takes place. The grape peels and the must fermentation lasts about 20 days. Racked off the wine is stored in containers in tempered rooms, to help the malolactic fermentation.

Aging up to 3 months, in French oak barrique.

Bottle aging up to 3 months before selling the wine on the market.

Tasting Notes Ruby red. Fresh and young red wine with hints of cherry, raspberry and black fruit. Medium bodied.

Food paring Ideal from aperitif to all meal long. Easy match with grilled meat and salads, tomato sauce pasta and cold cuts.

Serve 18°C/64°F.

Case 12 bottles

UPC Code 762765169896

NH CODE 62535

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Chianti
Classico
Riserva
DOCG



Production Area Barberino Tavarnelle, San Casciano
Tuscany

Grapes 90% Sangiovese, 10% Canaiolo

Alc. By Vol. 13%

Soil Medium mixture with remarkable skeleton presence.

Altitude 350 m/450 m above sea level

Harvest period October

VINE DENSITY 4.500 plants per Hectare

Aging Minimum 24 months in oak barrels and 6 months in steel, in which
3 months in bottle refinement.

Tasting Notes Winey, Floréal recalls note, wild berries. Intense ruby
red. Full bodied, fruity, light tannic, soft.

Food paring Ideal from aperitif to all meal long. Easy match with
grilled meat and salads, tomato sauce pasta and cold cuts.

Serve 18°C/64°F.

Case 12 bottles

UPC Code 684334925828

NH CODE 39212

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Taveggia
Chianti
Colli
Fiorentini
DOCG

Production Area Scandicci hills-Tuscany

Grapes Sangiovese with the addition of complementary wine varietal such as Canaiolo, Merlot, Colorino

Alc. By Vol. 14%

Soil Silly clays formed in the alluvial phase, attributable to the Elsa River in the upper Pliocene, about 3 million years ago. The clays give fine and elegant wines.

Harvest period From mid of September and finishing towards the 15th of October.

Aging Fermentation in steel vats for about 12 days, aging for 70% in cement and remaining 30% in oak barrels.

Tasting Notes Fragrance with fruity hints and floral nuances. Good softness combined with lively freshness and a pleasant tannin.

Food paring Pairs very well with many appetizers for example Tuscan crostini with pate or salami and cheese

Serve 18°C/64°F.

Case 12 bottles

UPC Code 762765169933

NH CODE 61945

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2015

Taveggia
Barolo
Cerviano Merli
Riserva
DOCG



Production Area Cerviano Merli-Piedmont

Grapes 100% Nebbiolo

Alc. By Vol. 14.5%

Soil Calcareous with a tendency to clayey, with a good permeability.

Harvest period End of September, October

Aging When the wine is drawn off, and left in steel vats for 2 months, then is matured in oak casks for 60 months.

Tasting Notes On the nose, sweet scent of cherries in alcohol, berry jam with a hint of white pepper, typical of this cru. Complex nose followed by a warm mouth with a sensation of vanilla, extraordinarily soft and enveloping, with sweet and complex tannins; the spice also returns to the mouth joining the fruit in an unparalleled elegance for an amazing vintage like 2015.

Color Ruby red in color with brick reflections

Food pairing Perfect with typical Italian pasta and rice dishes. Also pairs well with roasted red meat.

Serve 18°C/64°F.

Case 6 bottles

UPC Code 762765169698

NH CODE 60769

TAVEGGIA.COM
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Taveggia
Barbera
d'Asti
DOCG



Production Area Asti Province-Piedmont

Grapes 100% Barbera

Alc. By Vol. 14.5%

Soil Calcareous with a white chalky substrate

Harvest period End of September, October

Aging Aged at least six months in oak and released 14 months starting from 1st November in the year of harvest. It is a wine that lends itself to refinement in the bottle for a maximum of about 3 years and tasted on every occasion.

Tasting Notes On the nose the intense notes of red fruits are balanced by hints of vanilla. Good acidity, soft tannin with delicate wood notes.

Color Intense ruby red

Food pairing Perfect with typical Italian pasta and rice dishes. Also pairs well with roasted red meat, braised meat with wine and white meat. Barbera d'Asti is ideal also in summer with fish soups, fresh cheese and vegetables.

Serve 18°C/64°F.

Case 12 bottles

UPC Code 762765169797

NH CODE 61529

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2022

Taveggia
Valpolicella
Ripasso
Superiore
DOC



Production Area Ronca' hills, North of Verona-Veneto
Grapes Corvina, Corvinone and Rondinella

Alc. By Vol. 14%

Soil Calcareous with a white chalky substrate

Harvest period Early October.

Aging After grapes for Amarone are fermented and pressed, the must undergoes a second fermentation with fresh vintage wine. The maturation is in wooden barrels, varying in size, for 12-18 months

Tasting Notes Cherries, dried fruit and hints of black spice, dried cardamon and viola. Fresh with tight knit, polished tannin.

Color Deep ruby red color.

Food paring Pasta dishes with wild game sauces, beef tartare.

Serve 18°C/64°F.

Case 12 bottles

UPC Code 762765169681

NH CODE 30393

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2022

Taveggia
Soave
Superiore
DOCG



Production Area Roncà hills, North of Verona-Veneto

Grapes 100% Garganega (Soave)

Alc. By Vol. 13.5%

Soil Basalt-rich volcanic soils in the Roncà Hills from one of Soave's most important Cru vineyards.

Harvest period Early October.

Aging Soft pressed off the skins, followed by fermentation in stainless steel at 55°F for 18-20 days followed by maturation in 30HL wooden barrels and 300L barriques.

Tasting Notes Dry and expressive with floral and ripe fruit aromas and hints of mint and olive leaf. Clean with some body from time in oak barrels, with a mineral finish.

Food pairing with and a mineral finish.

Serve 54°F.

Case 12 bottles

UPC Code 762765169674

NH CODE 30401

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