



TAVEGGIA
MARTOCCIA



Taveggia
Martoccia
Asinello
Super
Toscano



ROSSI  VINEYARDS



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MARTOCCIA

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 pairing 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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