



TAVEGGIA  
MARTOCCIA



Taveggia  
Martoccia  
Asinello  
Super  
Toscano



ROSSI  VINEYARDS



TAVEGGIA  
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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