



TAVEGGIA
MARTOCCIA



Taveggia
Martoccia
Rosso di
Montalcino
DOC



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MARTOCCIA

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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