



TAVEGGIA  
MARTOCCIA



Taveggia  
Martoccia  
Brunello di  
Montalcino  
DOCG



TAVEGGIA  
MARTOCCIA

**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 pairing** 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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