



TAVEGGIA  
MARTOCCIA

# BRUNELLO DI MONTALCINO D.O.C.G



MONTALCINO, **TUSCANY**

100% Sangiovese.

Aged for a minimum of 5 years. Full-bodied with lively acidity and aromas of red wild fruit. Bouquets of cherry, plum, and spice. Hints of wild berries, black cherry and vanilla. Pairs well with meat and seasoned cheeses, mushrooms.

Serve at 64°F.



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