



TAVEGGIA ROSSO DI MONTALCINO D.O.C 2017



CLASSIFICATION

Denominazione di Origine Controllata

VARIETALS

100% SANGIOVESE

HARVEST

Exclusively manual. Last week of September, first week of October

AREA OF ORIGIN

Montalcino - Siena (Italia)

ABV

14% by Volume

AVAILABLE SIZES

750ML

VINE DENSITY

4.500/5000 plants per Hectare

VINEYARD ALTITUDE

Between 350m and 400m above sea level

PRODUCTION

Maximum 80 q. per hectare

AGEING

In steel tanks with a short period of minimum 6 months in oak barrels

ON THE MARKET

After 1 years from the grape harvesting.

BOUQUET, COLOUR AND FLAVOUR

Winey, Floréal recalls note, wild berries. Intense ruby red. Full bodied, fruity, light tannic, soft



TAVEGGIA

CASES PER PALLET

60

CASES PER LAYER

12

BOTTLE PER CASE

12

CASE WEIGHT

CASE DIMENTIONS

(L/W/H) Inches

BOTTLE TYPE

Bordelaise

UPC CODE

684334925811

www.taveggia.com