TENUTA DI SESTA

Rosso di Montalcino DOC

www.tenutadisesta.it



VARIETALS	100% Sangiovese
VINTAGE	2020
REGION	Montalcino, Tuscany, Italy
TECHNICAL DATA	Alcohol 14.5% Total acidity 5.5g/l
APPEARANCE NOSE PALATE	Intense red color. Intense scents of broad bouquet, red fruits, with elegant and spicy notes of liquorice and black pepper. Dry and warm on the palate, yet soft with velvety tannins. Balanced, intense and persistent, harmonic and full-bodied.
AGEING	Aging in Slavonian oak barrels of 30-35 hl for 10 months followed by 2 months in bottle.
PAIRING	Excellent wine for the whole meal, perfect with full-bodied first courses, roasts, grilled red meats and pork. Good at the end of the meal with semi-mature cheeses.
RATINGS	91pts JAMESSUCKLING.COM 3.8
ORDER CODE	IT62