



TENUTA DI SESTA

Rosso di Montalcino DOC

www.tenutadisesta.it



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| VARIETALS | 100% Sangiovese |
| VINTAGE | 2021 |
| REGION | Montalcino, Tuscany, Italy |
| TECHNICAL DATA | Alcohol 15% Total acidity 5.5g/l |
| APPEARANCE | Ruby red. |
| NOSE | Intense, ample and broad bouquet, fruity in red fruits and spicy notes. |
| PALATE | Dry, soft with pleasant tannins, balanced, intense and persistent, elegant. |
| AGEING | Aging in Slavonian oak barrels of 30-35 hl for 10 months followed by 2 months in bottle. |
| PAIRING | Excellent wine suited to all courses. Serve it with rich first courses or with tomato sauce, typical Tuscan dishes, such as ribollita soup, roasts, red meats, rabbit and medium seasoned cheese. |
| RATINGS | 92pts <small>Antonio Galloni</small> vinous 91pts JAMESSUCKLING.COM  90pts falstaff 3.9  vivo |
| ORDER CODE | IT62 |

VINUM LECTOR