

MONTALBE

TYPOLOGY: I.g.t. Toscana

GRAPES: Sangiovese, cabernet sauvignon, merlot

VINEYARDS ASPECT: South

PLANT BREEDING: Guyot

GRAPE HARVEST: Last week of September

SOIL CHARACTERISTIC: Medium mixed soil consisting of stone

WINE MAKING: Fermented in cement tanks under strict temperature control

SERVE TEMPERATURE: 18°C

ALCOHOL: 13%

DESCRIPTION: Pleasantly perfumed and surprisingly pleasant-tasting wine. Since the first taste it stands out as an accurate work of wine-making used both in the vineyard and in the wine cellar.

