

# “SASSELLO”

## ROSSO DI MONTALCINO D.O.C. 2018 VINTAGE



**GRAPE VARIETY:** 100% Sangiovese.

**VINEYARD LOCATION:** South-west side of the hill of Montalcino at 470 m a.s.l.

**FERMENTATION:** In stainless steel vats at controlled temperature for about 21/25 days.

**AGEING:** 6/8 months second passage French oak barrels.

**BOTTLED AGEING:** Around 4 months.

**SERVING TEMPERATURE:** Approx. 18°.

**PAIRING SUGGESTIONS:** it is a very versatile wine, to be paired with cold cuts, first courses with meat sauce and cheeses.

**TASTING NOTES:** Brilliant and intense ruby red colour. Red berries on the nose tinged with a woody vanilla. Very elegant , fruity and fresh. Medium bodied with bright fruit and soft tannins.