



# C O R D E L L A<sup>®</sup>

## ROSSO DI MONTALCINO - DOC

### 2014

**Varietal:** 100% Sangiovese Grosso

**Altitude of Vineyard:** 350m above sea level

**Density per Hectare:** 3,800 - 4,000 vines

**Alcohol Content:** 14.00% Vol.

#### **Vinification:**

As soon as the bunches are harvested, they are carefully selected, destemmed and soft pressed. Maceration lasts 15 days, during which the must is subject to frequent pumping over and délestage to fully extract color, complexity and tannins. The wine completes alcoholic fermentation at a temperature which never exceeds 30°C.. It is then transferred and completes malo-lactic fermentation by the end of the year. Wine obtained from organically grown grapes.

#### **Aging:**

Minimum 8 months in 25 HL oak barrels.

#### **Bottle Aging:**

After ageing in wood, the wine is bottled and then released on the market not earlier than 1 year after harvest.

#### **Tasting and Pairing:**

Elegant, silky, and refined – this Baby Brunello swirls in an exotic mixture of raspberries, cherries, and baking spice, all touched with a bit of dustiness. Juicy acidity and silken-smooth tannins in the mouth make this a real pleasure to drink. Perfect with salami, aged cheese, pasta with marinara sauce, selvaggina and red meats.

**Suggested serving temperature:** 18°C (64 - 65°F)



IMPORTED AND DISTRIBUTED BY

BOUTIQUE CELLAR SELECTIONS • NORWALK, CT 06851 • Phone: 203.984.5375 • Fax: 203.286.7287  
BoutiqueCellarSelections.com