



*Il Bosco di  
Grazia*

## ROSSO DI MONTALCINO - DOC 2014

**Varietal:** 100% Sangiovese

**Altitude of Vineyard:** 300m above sea level

**Terroir:** 5.5 Ha rich well draining sandy with good presence of calcium

**Exposure:** South, Southwest, 4000 vine/ha

**Harvest Period/Method:** Early October/by hand

**Yeald per Hectare:** 50 hl/ha

**Alcohol Content:** 13.5% Vol.

### **Vinification:**

This wine originates from the Sangiovese grapes produced on 5.5 Ha on the estate. After the harvest the grapes go through fermentation in temperature-controlled (<32°C) steel vats for 10 days, maceration 15 days.

### **Aging:**

Aged for 6 months minimum in medium Slavonian oak barrels and barriques from which the wine acquires its fragrances and that elegance which is expressed in the glass.

### **Bottle Aging:**

After ageing in wood, the wine is bottled and refined for a minimum 6 months.

### **Tasting and Pairing:**

Intense ruby red with purple hues, brilliant color. Intense and broad on the nose, opens with nice floral notes that are reminiscent of orange blossoms and fresh fruit such as raspberry to then leave some spicy notes of thyme and liquorice. On the palate, it is soft and wide with good balance. Fresh finish. Food pairing with pasta dishes such as pappardelle pasta with meat sauce, and second dishes of roast chicken.

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



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