



# Col di Lamo Rosso di Montalcino



**Varietal:** Sangiovese Grosso

**Appellation:** Montalcino

**Elevation:** 350 – 400 mts

**Alcohol %:** 14.5

**Residual Sugar:** gr / ltr

**Soil:** Shallow soils of rocks and shale.

**Tasting Notes:** A deep ruby red with violet nuances, clear. Intensely and widely scented. The flavors are fresh and harmonious, with an excellent and balanced tannins.

**Agging:** 6 months in Slavonian oak followed by 12 months in bottle.

**Food Pairing:** Roasted Lamb, Short Rib with Mushroom Sauce, a Hearty Burger.



## Accolades

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2017 – 90 pts Vinous



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