

ClassicO

Fine Wines & Spirits

-est. 2002 -

Pinino

Rosso di Montalcino



Varietal: 100 % Sangiovese Grosso

Soil: Rich in skeleton, with the presence of galestro and alberese.

Exposure: South East

Elevation: 242 mtrs

Acidity: 5 gr / liter

Practice:

Dry Extract: gr / liter

Appellation: Rosso di Montalcino

Production: 1667 cs

Alcohol %: 14.

ph:

Tasting Notes: A wine that combines a good structure with a great drinkability. A lively red, the nose is very fruity, with intense aromas of raspberry and cherry and light hints of spices. In the mouth it is fresh, full-bodied, with velvety tannins and a pleasant persistence.

Vinification: Fermentation in steel tanks at a controlled temperature, on-skin maceration from 18 to 25 days,

Aging: At least 6 months of aging in oak barrels 1 yr in the bottle.

Food Pairing: Pair best with tomato-based pasta, grilled red meats, roasted game, and medium-aged cheeses like Pecorino, lasagna.

Accolades

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