



Brunello di Montalcino DOCG 2018

Tenute Costa

Type	Rotwein
Origin	Grappa, Piemonte
Producer	Tenute Costa
Classification	DOCG
Expansion	36 months in large oak barrels
Contents	75 cl
Vintage	2018
Enjoyment phase	up to 12 years
Serving temperature	18 - 20°C
Alcohol content	14 %
Grape varieties	Sangiovese 100 %
Article no	16688718

Pairing

Versatile accompaniment to Mediterranean cuisine with pasta, meat, richly seasoned with herbs.

Tasting notes

Dark ruby red; smells wonderfully intense of wild, red fruits, sour cherries and warm spices. In addition, notes of undergrowth and dark tobacco. Juicy on the palate, well balanced, elegant and with velvety tannins and a spicy finish.