



## Rosso di Montalcino DOCG BIO 2021

### Tenute Costa

<b>Type</b>	Red wine
<b>Origin</b>	Italy, Toscana
<b>Producer</b>	Tenute Costa
<b>Classification</b>	DOCG
<b>Expansion</b>	In the steel tank
<b>Contents</b>	75 cl
<b>Vintage</b>	2021
<b>Enjoyment phase</b>	up to 12 years
<b>Serving temperature</b>	18 - 20°C
<b>Alcohol content</b>	13.5 %
<b>Grape varieties</b>	Sangiovese
<b>Article no</b>	16682721

### Comments

The grapes for the Rosso di Montalcino grow at about 300 m above sea level. The wine is fermented and matured in steel tanks.

### Pairing

Noble pasta dishes, white meat and poultry.

### Tasting notes

Crimson, violet reflections. Typical Sangiovese nose of sour cherries and red currants, also some white pepper and cinnamon. Well composed palate with an accentuated Tuscany freshness, again red berries characterize the picture, peppery notes; Quite balanced overall, subtle spicy notes on the finish.