


TENUTA DI SESTA

Rosso di Montalcino DOC

www.tenutadisesta.it



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| VARIETALS | 100% Sangiovese |
| VINTAGE | 2017 |
| REGION | Montalcino, Tuscany, Italy |
| TECHNICAL DATA | Alcohol 14.5% Total acidity 5.4g/l |
| APPEARANCE | Ruby red color. |
| NOSE | Intense scents of broad bouquet, red fruits, with elegant and spicy notes of liquorice and black pepper. |
| PALATE | Dry and warm on the palate, yet soft with pleasant tannins, balanced, intense and quite elegant. |
| AGEING | Aging in Slavonian oak barrels of 30-35 hl for 8 months followed by 2 months in bottle. |
| PAIRING | Serving it with rich first courses or pastas with tomato sauce; perfect with typical Tuscan dishes, ribollita soup, roasts, red meats, rabbit and medium seasoned cheese. |
| READINESS FOR DRINKING | Drink now. |
| RATINGS | 91pts JAMESUCKLING.COM  |
| ORDER CODE | IT62 |