

Tenimenti Ricci

*Rosso di Montalcino DOC*



Location of Vineyards: Comune of Montalcino

Vinification: Temperature-controlled fermentation for 10 to 12 days.

Aging: In oak barrels for 1 year. Then resting in bottle.

Grape varieties : 100% Sangiovese

Altitude : 450m ASL

Exposure : South

Soil : Marl

Alcohol : 13.5%

**Tasting notes :**

Ruby red in color with garnet hues. Intense spice on the nose. Great structure with good tannins and slightly spicy on the palate, continuing through to the finish. Pairs well with roasted or grilled meats, game, and all Tuscan cooking.

**Press Notes**

AG Vinous

2019

90 points



Sustainable

