

Tenimenti Ricci

Rosso di Montalcino DOC

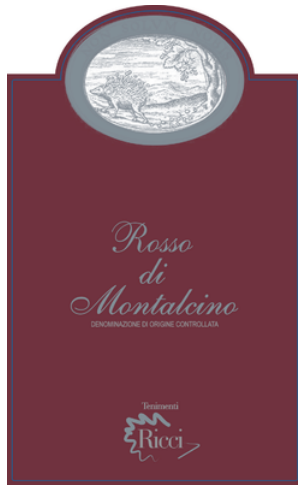
Location of Vineyards: Comune of Montalcino
Vinification: Temperature-controlled fermentation for 10 to 12 days.
Aging: In oak barrels for 1 year. Then resting in bottle.

Grape varieties 100% Sangiovese

Altitude 450m ASL

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.

Banville
Wine Merchants

www.banvillewine.com

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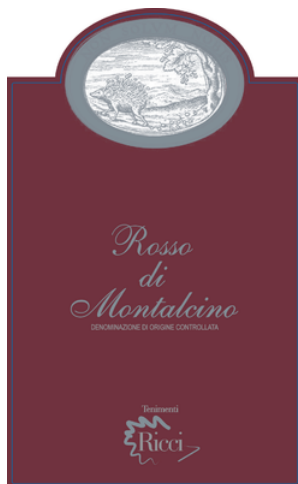
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