



## Villa Le Prata - Rosso di Montalcino, "Tirso"

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<b>Appellation:</b>	Rosso di Montalcino DOC
<b>Type:</b>	Red, dry
<b>Grape Variety:</b>	Sangiovese Grosso 100%
<b>Region:</b>	Toscana
<b>Vineyard Notes:</b>	<b>Soil:</b> Mixed clay <b>Vineyards:</b> Three vineyards between 750 and 1.500 feet above sea level mostly exposed to the South and Southwest. <b>Planting system:</b> Spurred cordon <b>Harvest:</b> Second week in September
<b>Winemaking Notes:</b>	<b>Fermentation:</b> in stainless steel for 20 days <b>Aging:</b> 1 year in tonneaux, French oak 5hl.
<b>Tasting Notes:</b>	<b>Color:</b> ruby red. <b>Bouquet:</b> penetrating, broad and varied <b>Taste:</b> dry, warm, large and persistent <b>Serving suggestions:</b> roast meat, pasta, vegetable soups, mature cheeses.

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