

Rosso di Montepulciano DOC



Ruby red. Intense, winey and typical bouquet with hints of red fruit. At the palate it is round, generous, dry and harmonic and has a rm and well balanced personality. Good persistence.

Blend: Sangiovese and Canaiolo

Altitude: 350-400 m.s.l.

Soil type: silt and clay in balance

Maturation: In steel

Imported by Bacchanal Wine Imports
www.bacchanalwines.com



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