

Tenuta di Sesta Rosso di Montalcino DOC

COUNTRY	REGION	GRAPE	VINTAGE
Italy	Tuscany	100% Sangiovese grosso	2020

ABOUT THE DOMAINE

Since 1995, Tenuta Di Sesta is a family-led estate headed by Giovanni Ciacci, who runs the company alongside his children Andrea and Francesca. The estate practices a 'modern' agronomic management, which has been adapted to consider climate change and the impacts made on the environment. The estate believes that the Sangiovese in Montalcino has a taste to be preserved and the use of Slavonian oak barrels transmit to the wine a quality of aromas that do not mask the unique flavour of the Sangiovese.

WINEMAKING

The duration of maceration is 15-18 days; alcoholic and malolactic fermentations take place in stainless steel tanks equipped with thermostats to control the temperature. This wine has been aged in Slavonian oak barrels of 30-35 hl for 10 months. This wine is bottle aged for a minimum of 2 month. The altitude of the vineyard is 280-350 meters above sea level, and is located with south facing. Cultivation practices include; manual dry pruning, manual shoot thinning and crown desuckering, limited number of brunches per vine, manual harvest.

TASTING NOTES

It shows an intense ruby red colour and reveals all its exuberance with notes of red fruit and blackberry on the nose. On the palate, it is pleasing and well-orchestrated with good length and without aggressive tannins. Colour ruby red. Scent intense, broad bouquet, fruity (red fruits), elegant and spicy (liquorice and black pepper). This wine is dry, warm, soft with pleasant tannins, balanced, intense and elegant. Serving Rosso di Montalcino with rich first courses, first courses with tomato sauce, typical Tuscan dishes, ribollita soup, roasts, red meats, rabbit, medium seasoned sheep's cheese.



TECHNICAL NOTES

Alcohol by volume
14.5%

Acidity
5.5 g/L