



Vintage : 2018

MONTECUCCO ROSSO DOC

Rigoletto Montecucco Rosso Doc

A Sangiovese with an easy approach

It is a nicely smooth and charming wine, the fresh touch of the Sangiovese combined with red berries notes and a delicate spicy touch of black pepper. It is a ready to drink wine with an easy approach, a ripe and very well balanced expression of Sangiovese from the South of Tuscany.

SUITABLE WITH

Appetizers, pasta with tomato sauce, poultry and pizza

SERVING TIPS

Serve at 10–13°C

VINIFICATION

From vineyards located about 300 meters above the sea with different soil composition. Sandstone soils with marl, ferrous and limestone, loamy soils as well as gravel deposits. Fermentation of this organic wine takes place in temperature-controlled stainless steel tanks. The Rigoletto is aged for 6 months mainly in barriques and in big oak casks.



COLOR

Ruby red

ALCOHOL

14.5%

GRAPE VARIETY

70% Sangiovese

15% Ciliegolo

15% Montepulciano