

# ASTORRE NOTI™

## ROSSO DI MONTALCINO D.O.C.

**Grape Varietals:** Sangiovese grosso 100%

**Vineyards:** located in the hilly area of Montalcino

**Average age of the vines:** 25 years

**Soil:** marl and sandy formations

**Harvest Period:** second half of september, early october

**Vinification:** soft press of the grapes with fermentation and maceration for a minimum of 15 days at a maximum of 30 °C. 9 months fining in barriques and Tonneaux

**Alcohol Content:** 13% by vol.

**Residual Sugar:** 2 grams per liter

**Color:** bright limpid red

**Aroma:** the nose is intense and persistent with red fruit notes

**Palate:** rich texture with a medium body and bright acidity, precise, with a pretty finish

**Food Suggestions:** roast meat dishes and aged cheeses, especially Pecorino or Parmesan grana-style cheeses

**Serving Temperature:** 17 °C / 63 °F

