



MARTOCCIA
DI BRUNELLI LUCA
Montalcino, Toscana (Italy)

ROSSO DI MONTALCINO 2020

ROSSO DI MONTALCINO DOC

+532013 (SPEC)

BC Wholesale \$22.97

BCLS Retail \$29.99

91 points WinesCritic.com

"Scents of blood orange, strawberry grape and yellow peaches. Gorse flowers, helichrysum and spices such as juniper and camphor in the background. Medium to full bodied, light tannins and a clean, delicate finale. Drink now or hold." — Raffaele Vecchione - WinesCritic.com, November 2020

Long considered to be the little brother of Brunello, Rosso di Montalcino is in fact a wine of great distinction and depth, where the distinguishing fruity black cherry and wild berries unite with light sensations of vanilla and spice. Courses with meat sauces, grilled dishes, roasts and medium-aged cheeses bring out the best in its deep and balanced flavour. (Winemaker's comments)

Ideal with cold cuts and pasta with meat or mushroom/veggie sauces, also with grilled white and red meats. Fantastic with medium seasoned cheeses and mushrooms. Serve at 18°C.

Technical Data

Sangiovese 100%

Soil: Medium mixture with remarkable fossil presence

Vineyard: 300 m above sea level in the southwestern section of the appellation.

Vinification: Controlled, 20 day skin/must fermentation.

Ageing: 9 months in Slavonian oak barrels and French oak barriques, 4 months in bottle.

Ageing Potential: 5+ years

Serving temperature: 18°C

14% alc./vol.

Case 6 x 750 mls



Choice Import Agencies



+532013