



MARTOCCIA  
DI BRUNELLI LUCA  
Montalcino, Toscana (Italy)

# SANGIOVESE TOSCANA 2020

IGT TOSCANA

+438963 (GL) BCLS Retail \$19.99 BC Wholesale \$13.96

*Made from 100% Sangiovese grapes from highly-rated Brunello producer Luca Brunelli's family estate located in Montalcino.*

*Elegant ruby red with pleasant notes of red fruits. Medium bodied, full and round on the palate with plenty of cherry and red fruit, and an exceptionally long finish.*

*May be served as an aperitif, and will accompany every course. Pairs perfectly with any Italian cuisine, anti-pasta plates, pizza, tomato sauces, pastas with meat or mushroom/veggie sauces, salami-based appetizers, grilled meats and meat sauces, salads, cold cuts, and medium seasoned cheeses. Serve at 18°C.*

## Technical Data

Sangiovese 100%

Production Area: Montalcino

Soil: Medium mixture with remarkable fossil presence.

Vineyard: 250 m above sea level.

Vinification: Controlled, 20 day skin/must fermentation.

Ageing: 8 months in stainless steel tanks, then 2-3 months in bottle.

Ageing Potential: 2+ years

Serving temperature: 18°C

13.5% alc./vol.

Case 12 x 750 mls



+438963



Choice Import Agencies