

## COLLEMATTONI ROSSO DI MONTALCINO

**"Brunello's little sister"***Story*

This is what Italy tastes like. A delicious food wine from the renowned Montalcino area in Tuscany. Its ageing period is shorter than that of the better-known and more prestigious Brunello di Montalcino, and therefore the price is also clearly more approachable than its "big sister". Top quality at a sensible price. The grapes are hand-picked from Collemattoni's own vineyards. After gentle pressing, the wine ferments in stainless steel tanks at a controlled temperature of 28–30 °C. After fermentation, the wine matures for 12 months in 32-hl Slavonian oak casks, and then for an additional 4 months in bottle before release.

**COLOR** Intense ruby red**AROMA** The aroma features the region's typical violet, cherry, and darker berry notes.**TASTE** Medium-bodied, firmly acidic, and richly fruity. A perfectly balanced wine.**TIPS FOR USE** An excellent food wine that pairs beautifully with cured meats and salami, aged cheeses, various pastas and risottos, and all kinds of tomato-based dishes.

<b>WINE TYPE</b>	Red wines
<b>GRAPES</b>	Sangiovese
<b>MANUFACTURER</b>	
<b>ALCOHOL CONTENT</b>	14,5%

<b>PACKAGE SIZE</b>	6 bottle(s)
<b>BOTTLE CLOSING</b>	Natural cork
<b>BOTTLE SIZE</b>	0,75 l
<b>PRODUCT NUMBER</b>	256022

## Norex Responsibility Indicator:

Responsibility review has been conducted by Norex. Read more [norex.fi/vastuullisuusmittari](http://norex.fi/vastuullisuusmittari)*Collemattoni*