

Italy, DOC | 2023

# 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>PACKAGE SIZE</b>	6 bottle(s)
<b>GRAPES</b>	Sangiovese	<b>BOTTLE CLOSING</b>	Natural cork
<b>MANUFACTURER</b>		<b>BOTTLE SIZE</b>	0,75 l
<b>ALCOHOL CONTENT</b>	14,5%	<b>PRODUCT NUMBER</b>	256022

Norex Responsibility Indicator:



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



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