*Italy, DOC | 2023*

# COLLEMATTONI ROSSO DI MONTALCINO

**”Brunello’s little sister”**

Collemattoni




*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.

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| **WINE TYPE** | Red wines | **PACKAGE SIZE** | 6 bottle(s) |
| **GRAPES** | Sangiovese | **BOTTLE CLOSING** | Natural cork |
| **MANUFACTURER** | | **BOTTLE SIZE** | 0,75 l |
| **ALCOHOL CONTENT** | 14,5% | **PRODUCT NUMBER** | 256022 |

Norex Responsibility Indicator:

| Norex requirements | Good | Very good | Excellent |
|---|---|---|---|
| Environmental friendliness | | | |
| Social responsibility | | | |
| Administrative accountability | | | |

Fulfills Norex requirements, but we are waiting for more information...

Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari