

LAMBARDI

Rosso di Montalcino

doc 2002

Denomination:

Rosso di Montalcino doc

Producer:

Lambardi, Az. Agr. Canalicchio di Sotto, Montalcino (Si)

Name of Wine:

Rosso di Montalcino

Grapes:

100% sangiovese grosso (large sangiovese, also called Brunello)
The soil composition is clay tuff, very rich in organic matter.
The average altitude of the vines is 350 a.s.l. Manual harvest.

Maturation:

6 months in new 30hl barrels of Slavonian oak.
Minimum 4 months refinement in bottles, in a temperature-controlled room.

Colour:

Deep ruby red with hints of purple, limpid.

Bouquet:

Full and persistent, with fruity notes as well as amalgamated to woody hints.

Taste:

Significant in structure and tannic level, mellow with persistent fresh fruity notes and well mature.

Alcohol Percentage:

13%

Service Temperature:

16-18 degrees

Enjoy With:

It is a generous and harmonious wine with many of the characteristics of Brunello, but is destined to be drunk young. It is perfect with roasts, sauces, spicy cheeses.

