TENUTA DI SESTA

ROSSO DI MONTALCINO D.O.C.

Sangiovese in its natural state. It is considered to be the younger brother of Brunello. It is aged for one year in 20 hl Slavonian oak barrels and unites the imposing structure of Brunello with the freshness and vivacity of a young wine. It should be drunk young, although it does last with ageing. It shows an intense ruby red colour and reveals all its exuberance with notes of red fruit and blackberry on the nose. On the palate, it is pleasing and well-orchestrated with good length and without aggressive tannins. Colour ruby red. Scent intense, broad bouquet, fruity (red fruits), elegant and spicy (liquorice and black pepper). taste dry, warm, soft with pleasant tannins, balanced, intense and elegant.

Serving Rosso di Montalcino with rich first courses, first courses with tomato sauce, typical tuscan dishes, ribollita soup, roasts, red meats, rabbit, medium seasoned sheep's cheese.

TENUTA DI SESTA

ROSSO DI MONTALCINO D.O.C.

Vintage	2024
Grape variety	100% Sangiovese grosso.
Training system	cordon-spurred training system.
Vine density per hectare	5000 plants.
Altitudes of vineyards	280-350 metres above sea level.
Location	south exposition.
Cultivation practices	Manual dry pruning, manual shoot thinning and crown desuckering, limited number of brunches per vine, manual harvest.
Vinification	duration of maceration of 15-18 days; alcoholic and malolattic fermentations take place in stainless steel tanks equipped with termostats to control the temperature.
Ageing	Slavonian oak barrels of 30-35 hl for 10 months.
Bottle ageing	minimum 2 months.
Average annual production	40.000 bottles.
Bottle type	bordeaux 550g.
Alcohol content	14 % vol.
Total acidity	5,2 g/l.
Total dry extract	32 g/l.
Colour	ruby red.
Aroma	intense, broad boquet, ample, fruity (red fruits), and spicy notes.
Flavour	dry, soft with pleasant tannins, balanced, intense and persistent, elegant.
Food wine pairing	Excellent wine suited to all courses. Serving Rosso DOC with rich first courses or with tomato sauce, typical Tuscan dishes, ribollita soup, roasts, red meats, rabbit and medium seasoned cheese.