



Vintage : 2013

MONTECUCCO SANGIOVESE RISERVA DOCG

# Poggio Lombrone Montecucco Sangiovese Riserva Docg

## Our Cru of Sangiovese from old vines

A long fermentation in open wooden vats followed by an aging of 18 months in 30 hl oak casks result in a complex and extremely elegant Sangiovese. Soft spiced cherry notes, delicate and savory with a warm and long taste, it's nice and fresh with dense and velvety tannins embracing intense aromas.

### SUITABLE WITH

grilled T-bone steak and wagyu beef, cheese and truffle. Definitely a star wine for any barbecue!

### TASTING

We suggest to decant the wine at least 1 hour before serving.

### SERVING TIPS

Serve at 16-17 °C

### VINIFICATION

A wine which originates from a selection of grapes from the best Sangiovese vineyard at an altitude of 300 m. The vineyards are organic and this method of cultivation means small yields of only 60 quintals per hectare. Grapes are picked manually and the alcoholic fermentation takes place in small conical wooden vats Malolactic fermentation takes place in 40 hl-oak barrels, in which the wine continues to age for at least a further 18 months. Finally, the wine ripens in bottles for at least another 12 months.



### COLOR

**Robust ruby red**

### ALCOHOL

**14.5%**

### GRAPE VARIETY

**100% Sangiovese**

JAMESSUCKLING.COM

**92** /100

WINE ADVOCATE

**92** /100

GAMBERO ROSSO

**3** /3

VINIBUONI D'ITALIA

**Gold**

FALSTAFF

**90** /100