



Vintage : 2016

ROSSO DI MONTALCINO DOC

# Ciampoleto Rosso di Montalcino Doc 2016

## Tenuta San Giorgio was established by Guido Folonari

In the nose, fruity with ripe berries as well as autumnal flowers. Smooth, supple and fresh on the palate with delicate tannins that give it a very nice structure. Moderate in body and very accessible. A classic fruity red wine, with great character and finesse. One again, a fresh and fruity after-taste.

### SUITABLE WITH

Game, pasta, duck, Coq au vin, steak, poultry, risotto

### SERVING TIPS

Serve at 16-18°C

### VINIFICATION

Wine made from 10-15 year-old vineyards, located at an altitude of 450 metres above sea level and with soils characterised by clay and heavy stone. The climate is temperate Mediterranean, with almost constant winds. Viticulture based on methods and principles with absolute respect for the environment allow a spontaneous production balanced of about 5,5 tonnes per hectare of grapes, all of which are hand picked and scrupulously selected. Fermentation takes place in stainless steel tanks, and gentle, repeated pumping over allows long maceration and the slow release of full matured noble tannins. Ageing takes in barriques used for the third and fourth times (50%), where the wine spends 12 months. This is followed by a minimum of six months' bottle ageing.



### COLOR

**Ruby red**

### ALCOHOL

**13.5%**

### GRAPE VARIETY

**100% Sangiovese**

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**90** /100

WINE SPECTATOR

**89** /100