

Le Pianore TINIATUS Montecucco Rosso DOC



Grape Variety 60% Sangiovese - 40% Merlot

Vineyard Location Monticello Amiata, Tuscany

Soil Clay rich in salts and limestone deposits

Training System Spurred Cord

Vine Density 4,600 vines per hectare

Yield Per Hectare 6,000 kg. per hectare

Vineyard Size 1.4 hectares

Annual Production (Bottles) 6,000 bottles / year

Harvest Hand Harvested Grapes

Vinification Stainless Steel tank with temperature control below 26 degrees

Aging 1/4 of the mass in French Oak Barrels, 3/4 in stainless steel vats, 6 months in bottles

Organic Certifications CCPB Certified EU Organic and USA Made with Organic Grapes

Biodynamic Wine Yes

Sustainably Farmed Yes

Alcohol Vol 13.5%

Color Pale ruby red color with purple hues

Aroma Crunchy red fruit on the nose with notes of raspberries, wild cherries, strawberries, and eucalyptus, followed by notes of Mediterranean scrub

Taste Fresh and savory, with high acidity and a mouth-filling aromas of marasca cherry and citrus, long finish, well balanced gastronomic wine

Food Pairing Red meats, wild game, fresh and aged cheeses

Serving Temperature 16° C / 60.8° F

Type Of Cork Nomacorc Sustainable Cork

Bottle Size (L) 0.75

