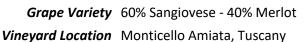




## Le Pianore TINIATUS Montecucco Rosso DOC







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 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



