

Tenimenti Ricci



## ROSSO DI MONTALCINO DOC

### PRODUCTION AREA

Montalcino (Siena)

### VARIETAL

100% Sangiovese  
Hand-selected grapes

### VINIFICATION

Fermented at controlled  
temperatures of 26-28° C  
with 10-12 days of skin maceration

### MATURATION

12 months in Slavonian oak casks

### COLOR • BOUQUET • FLAVOR

Ruby red with slight garnet hues  
Intense and spicy, vinous, with  
tobacco and sandalwood  
Great structure, dry and warm  
with soft tannins, persistent aroma,  
slightly spicy with a long finish

### COMPLIMENTARY FOODS

Grilled and roasted meat, small game,  
all Tuscan cooking