

Orcia Sangiovese DOC SassodiSole

**Type:**

Red

Grapes:

100% Sangiovese Grosso

Altitude:

280 – 320 metres above sea level

Training system:

low spurred cordon

Harvest:

Last week of September

Aging:

Large Slavonian oak barrels.

Production area:

Montalcino (SI) – ITALY

Alcohol content:

13.5% Vol.

Format:

Bordolese lt. 0,750

TASTING NOTE**Colour:**

Intense ruby red. Perfume: Intense, persistent, fine, floral, fruity.

Taste:

Dry, warm, soft, quite fresh, quite tannic, sapid, with a balanced body, intense, persistent, fine.

SERVING SUGGESTION**Food matches :**

Tuscan first courses, white and red meats, fish cacciucco, cured meats, medium-aged cheeses.

Service temperature: 18°