



### "LOMBRONE" MONTECUCCO D.O.C. RISERVA



- 100% Sangiovese
- The grapes are crushed and then fermented in small wooden vats, where they are stirred by hand using the traditional "Follatore" method
- Aged 18 months in 40-hectoliter casks
- Deep ruby red with intense purple reflections. Offers a superb bouquet of violet, vanilla, dried herbs, black cherries and chocolate
- Full-bodied and concentrated
- Alcohol: 13.5% by volume
- Accompaniment: red meat, wild boar and game

### "COLLE MASSARI" MONTECUCCO D.O.C. RISERVA



- 80% Sangiovese, 10% Cabernet Sauvignon, 10% Ciliegliolo
- Ciliegliolo is a typical varietal from "Maremma"
- Primarily used for blending, it has big and juicy berries that add fruitiness and freshness to Sangiovese. Sometimes called "Brunellone", it is can also be vinified by itself as "Vino Novello"
- Vineyards are located 300 meters above sea level (approx. 1,000 feet) on a clay soil rich of calcareous minerals
- Malolactic fermentation, followed by 18 months in barriques, half of which are new
- Ruby red color with intense nose. Hints of blackberry, violet, clove and cinnamon
- Round and soft on the palate, the fruit is well-balanced by the acidity
- Accompaniment: braised and roasted meats, game, aged cheeses

### "RIGOLETO" MONTECUCCO D.O.C.



- 80% Sangiovese, 10% Montepulciano, 10% Ciliegliolo
- Ciliegliolo is a typical varietal from "Maremma"
- Primarily used for blending, it has big and juicy berries that add fruitiness and freshness to Sangiovese. Sometimes called "Brunellone", it is also vinified as "Vino Novello", which is 100% Ciliegliolo
- Vineyards are located 300 meters above sea level (approx. 1,000 feet) on a clay soil rich of calcareous minerals
- Malolactic fermentation, followed by 12 months in barriques
- Ruby red color with fruity nose, hints of spices and flowers
- Smooth and velvety on the palate, with soft tannins and medium body
- Accompaniment: hearty pasta dishes, meats, poultry, cheeses

### "MELACCE" VERMENTINO TOSCANO I.G.T.



- 100% Vermentino from vineyards located 300 meters above sea level (approx. 1,000 feet) on a clay soil rich of calcareous minerals
- Temperature-controlled, stainless steel tank vinification
- Straw-yellow color, with a fruity and flowery nose. Hints of green apples and white peaches
- Fresh, vibrant on the palate. Good acidity and intense finish, with surprising body and structure
- Accompaniment: appetizers, salads, seafood