

LOMBARDO

Rosso di Montepulciano

This red wine growing in the heart of Montepulciano, it acquires the inestimable value, is a blend Sangiovese called "Prugnolo Gentile" (80%) and Merlot (20%).

Rosso di Montepulciano is a young wine of superior quality in respect to comparable young wines. It is particularly appreciated for its freshness and scent but have the quality of a great wine, as it certainly can be considered a vintage Vino Nobile di Montepulciano.

Organoleptic features:

Colour: bright ruby-red

Scent: fruity with light smelling violet

Taste: dry, round, harmonious

Ageing period: 6 months in French oak cask

Alcoholic content: 13,00%

Service temperature: 18°C

Gastronomy: this wine goes extremely well with roasted meats, very versatile.

