



TERRE NERE

Campigli Vallone

T U S C A N Y



ROSSO DI MONTALCINO DOC

TERRE NERE

GRAPES 100% Sangiovese Grosso

REGION Castelnuovo dell'abate, Montalcino, Tuscany

SOIL Galestro, sandstone and silt

SYSTEM OF GROWING Cordone speronato

HARVEST Handpicked and harvested in 15 kg baskets.

WINEMAKING 330 days of fermentation and maceration at a controlled temperature of 28-30° C in stainless steel tanks . Aging, 6 months in still vats and 8 months in big oak casks of "Slavonian oak". Refinement at least 4 months in bottle.

TASTING NOTES Is ruby red in color with garnet hues, it expresses hints of cherry, violet and violet. It has great finesse in the mouth with a tannin that is still young, but of excellent quality; a good freshness and a pleasantly fruity aftertaste.

FOOD PAIRING It is ideal to accompany pasta dishes with sauce, cold cuts and cheeses. Serve at 18 ° C. Open the bottle one hour before serving, preferably if delicately decanted.

