

POGGIO SALVI

POGGIO SALVI MONTALCINO

ROSSO

MONTALCINO • TUSCANY • ITALY • EUROPE

TECHNICAL DETAILS

The Estate

Continuous improvements of the vineyards through insertion of excellent new Sangiovese Grosso (Brunello) and Merlot vines, the upgrading of local vines like Colorino, Ciliegiolo and Malvasia del Chianti, the low production of grapes per hectare, the scrupulous care in following every phase of the production from the selection during harvest right through the final winemaking.

Wine Making

Rosso di Montalcino comes from the same Sangiovese Grosso grapes as the Brunello di Montalcino. This younger wine brings the consumer closer to the taste of Montalcino's wines and accompanies a large range of different foods. Its name is established during harvest and is already perfect after a 12 months maturation period in oak wood barrels.

Food Suggestions

Pairs well with beef, lamb, veal, poultry, and cured meats.

TASTING NOTES

Pours to a brilliant ruby red and greets your nose with fruity aromas of flowers and subtle spice.

100% Sangiovese grape blend.

This wine contains allergens, sulfites.

SCAN >>
More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Family-Owned
- ABV%: 14
- Class: Red

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

