



# ROSSO DI TOSCANA

INDICAZIONE GEOGRAFICA TIPICA

ANNATA 2012 VINTAGE



TIZIANA PECCI VITICOLTRICE IN MONTALCINO



CELESTINO PECCI

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**Grapes:** 100% Sangiovese

**Vineyards:**

Exposure: South/Southwest Altitude: 350 m above sea level.  
Soil: Mixed consistency with a slight tendency towards clay.

**Cultivation system:** Spurred cordon.

**Average yield:** 6 tonnes per hectare, same selection of Brunello di Montalcino grapes.

**Harvest:** By hand into crates.

**Vinification:** De-stemming and soft pressing, alcoholic fermentation at 28/30°C, 12 days' maceration on skins.

**Ageing:** 12 months' ageing in small French oak barriques (225 litres) and tonneaux (500 litres).

**Bottle-ageing:** At least 6 months.

**Tasting notes:** Deep ruby red. Open and elegant scent with perfect integration between fruit and the small wooden barrels used for ageing. Very robust and structured, offering a harmonious overall effect, with the excellent tannic content making it pleasantly persistent.

**Accompaniments:** Excellent encounter between the freshness of a Rosso di Montalcino and the elegance of a Brunello. Perfect with a wide range of dishes from Val d'Orcia and the Montalcino and Amiata districts: long pasta (spaghetti, tagliatelle, etc.) with meat and mushroom sauces, mixed roast game and small poultry, soups and mature cheeses.

**Alcohol content:** 14,5% Vol.

**Size:** 750 ml bottle and 1.5 litre magnum (if available).

**Packaging:**

Single box, wooden box and case of 6 bottles.



2012

*a great vintage, I will remember for years.*

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