



ROSSO DI TOSCANA

INDICAZIONE GEOGRAFICA TIPICA

ANNATA 2014 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.



*2014: a vintage certainly not easy,
the grapes have requested selection and patience and have
rewarded those who could wait for the time of harvest.*

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