



CELESTINO PECCI

ROSSO DI MONTALCINO

DENOMINAZIONE DI ORIGINE CONTROLLATA

ANNATA 2015 VINTAGE



TIZIANA PECCI VITICOLTRICE IN MONTALCINO



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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:** 6.5/7 tonnes per hectare.

**Harvest:** By hand into crates.

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

**Ageing:** Ageing in 10 hectolitre wooden barrels for 8 months or in 35 hectolitre Slavonian oak barrels for one year.

Bottle-ageing: At least 6 months.

**Tasting notes:**

Deep ruby red. Intense and persistent fruity nose, perfectly integrated with the wood used for the short period of ageing. Structured and tasty, it is delightful on the palate.

**Accompaniments:**

Ideal with all local dishes, like starters, and others: rich starters, pici (pasta) with meat sauce, scottiglia (typical Tuscan mixed meat dish) and hard paste cheeses.

**Alcohol content:** 15% Vol.

**Size:** 750 ml bottle.

**Packaging:**

Single box, wooden box and case of 6 bottles.



2015:

*A perfect vintage, excellent.*

*A wine dedicated to my greatest love, unselfish and always sincere: She now is a star, thanks Mom.*

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