



# TENUTA DI SESTA

## Rosso di Montalcino DOC

[www.tenutadisesta.it](http://www.tenutadisesta.it)



VARIETALS	100% Sangiovese
VINTAGE	2021
REGION	Montalcino, Tuscany, Italy
TECHNICAL DATA	Alcohol 15% Total acidity 5.5g/l
APPEARANCE	Ruby red.
NOSE	Intense, ample and broad bouquet, fruity in red fruits and spicy notes.
PALATE	Dry, soft with pleasant tannins, balanced, intense and persistent, elegant.
AGEING	Aging in Slavonian oak barrels of 30-35 hl for 10 months followed by 2 months in bottle.
PAIRING	Excellent wine suited to all courses. Serve it with rich first courses or with tomato sauce, typical Tuscan dishes, such as ribollita soup, roasts, red meats, rabbit and medium seasoned cheese.
RATINGS	92pts <small>Antonio Galloni</small> <b>vinous</b> 91pts <b>JAMESSUCKLING.COM</b>  90pts <b>falstaff</b> 3.9  <small>VIVINO</small>
ORDER CODE	IT62