

EREMUS ROSSO DI MONTALCINO



PRODUCING COUNTRY: Italy | Toscana

GRAPE-VARIETY: 100% Sangiovese - "A CASCADE"

VINIFICATION: Intense initial pumping with a controlled temperature never exceeding 28 ° C. Medium-long maceration on the skins with racking at waning temperature; malolactic fermentation done immediately after the racking.

AGING IN WOOD: 10 months in small- sized Slavonian oak casks and then immediately bottled

COLOR: Intense ruby red, with purple hue.

NOSE: Enveloping with intense red fruit, violet, hints of sweet spice, tobacco, and the sweet wood from where it was aged.

TASTE: Fresh and harmonic, supple with good structure, pleasant savoury and elegant

ALCHOL CONTENT: 14%