



AZIENDA AGRICOLA
VALENTINI

Monteregio di Massa Marittima

2020 Red Wine

Denominazione di Origine Controllata

<i>Production area:</i>	<i>Estate Vineyard in the hills around Massa Marittima, in the province of Grosseto, Tuscany, sloping towards the Tyrrhenian Sea facing south, south-west.</i>
<i>Soil type:</i>	<i>Clay, calcareous with abundant stones.</i>
<i>Grape varieties:</i>	<i>80% Sangiovese, 10% Merlot and 10% Cabernet Sauvignon</i>
<i>Production techniques:</i>	<i>The grapes are harvested by hand. Fermentation takes place in stainless steel vats at a controlled temperature, light refinement in barriques for 6 months.</i>
<i>Analysis:</i>	<i>Alcohol 13.5 % Acidity 4.6 g/l</i>
<i>Planting system:</i>	<i>Cordon spur</i>
<i>Plant density:</i>	<i>5300 plants per hectare</i>
<i>Grape yield:</i>	<i>8,000 – 9,000 kg per hectare</i>
Characteristics	
<i>Colour:</i>	<i>Intense ruby red</i>
<i>Bouquet:</i>	<i>The bouquet recalls mature red fruits with vanilla notes due to the wine's refinement in barriques.</i>
<i>Taste:</i>	<i>Full, balanced and persistent, with a just perceptible taste of wood.</i>
<i>Gastronomic matching:</i>	<i>Excellent with cured meats such as salami and prosciutto as well as grilled or baked red meats.</i>
<i>Serving Temperature:</i>	<i>16° / 18°</i>
<i>Cellar:</i>	<i>Keep in a cool place, store lying down.</i>

