



# Antonio Sanguineti Rosso di Montalcino D.O.C.

(ROH-so dee mohn-tahl-CHEE-no)

This classic “little brother” of Brunello, Rosso di Montalcino, is one of the great values of the Italian wine world. Bright, ripe cherry, black pepper, dark wisps of smoked meat, and dried cranberry make this a luscious wine that keeps opening and opening. A perfect introduction to the world-class wines of Montalcino.



LOCATION

Toscana, Italia.  
*(Town of Montalcino)*  
12 hectares. 150-450 meters.



SOIL

Medio impasto.



ESTATE

Antonio Sanguineti.  
*(ahn-TOE-nee-oh  
sawn-gwee-NAY-tee)*



VINE

Spurred Cordon.  
4,500-5,500 vines per hectare.  
1 bottle per plant average yield.



WINEMAKER

Antonio Sanguineti  
*(in partnership with  
La Magia and Lombardo).*



VINIFICATION

15 days in temperature controlled  
stainless steel tanks.



VARIETALS

100% Sangiovese.



BARREL

2nd and 3rd passage French tonneaux.



RESIDUAL SUGAR

0 grams per liter.



MATURATION

12 months in the barrel.  
6 months in the bottle.



ACIDITY

5.35 grams per liter.



VINTAGE PRODUCTION

500 cases.



ALCOHOL

13.0% by volume.



FOOD PAIRING

Fontina stuffed tomatoes and Tuscan white  
bean stew with charred kale and pancetta.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.  
[www.svimports.com](http://www.svimports.com)