Corte dei Venti
Rosso Sant'Antimo DOC "Poggio dei Lecci" 2015

This wine comes from a small family winery located to the southeast of the Comune di Montalcino, in its sunniest zone. The name "Corte dei Venti" refers to the fact that the area is always ventilated by Mediterranean breezes which, among other factors, ensure season-long favourable and optimal conditions for growing grapes. The Monaci family and their experienced enologist are dedicated to following the time-honoured traditions of making high-quality, authentic wines.

Grape Varieties: Sangiovese grosso 60%. Merlot 20%. Cabernet Sauvignon 10%. Syrah 10%.

Origin: Piancornello, Montalcino (SI).

Aging: 12 months in 500/250 litre oak containers followed by a minimum of 4 months in the bottle at controlled temperatures.

Alcohol: 15%.

Tasting Notes: Intense and bright ruby, with luminous violet reflections. Clear, strong aroma of ripe red fruit, blackberry and black currant, with fresh and sweet spicy notes. On the palate, it is round, warm and welcoming with good acidity, tannic texture, and pleasing flavours.

Food Pairing: Beef, venison, lamb, rich pasta dishes like lasagna, and strong/aged cheese like Parmigiano Reggiano.

Serving temperature: 18-20°C (room temperature or a little bit cooler). Because this wine has a relatively high alcohol content, consider chilling it in the fridge for 15 minutes before serving.

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