

TENUTA DEL
B U O N A M I C O
MONTECARLO - ITALIA

ETICHETTA BLU 2021 DOC



Tipologia Appellation d'Origine Contrôlée

Zona d'origine Loc. Cercatoia, Montecarlo Municipality

Tipo di terreno Medium texture

Vitigni Sangiovese, Canaiolo, Syrah, Merlot, Cabernet Sauvignon

Fermentazione e affinamento Fermentation and maceration in stainless steel thermo-conditioned tanks. Part of the must is fermented at low temperature to better preserve the varietal aromas, while a part ages in barriques for 7 months where it does the malolactic fermentation.

Alcol 14%

Formati 0,750 lt dark green Elegance Burgundy bottle in boxes of 6 bottles
1,5 lt dark green Champenoise bottle in single boxes
Jeroboam 3 lt

Colore Intense ruby red.

Profumo Clear, with dark fruit and intense flowers notes, cocoa, vanilla and spices to define the complexity.

Gusto Remarkable structure, it has a smooth entrance on the palat, wide and thick, with an evident but soft tannic texture, balanced and persistent.

Abbinamenti consigliati Tasty soups, grilled and stewed white meat, grilled red meat, eel, cod, fish soups, medium aged cheese.

Solfiti Contains Sulphites