

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

**ETICHETTA BLU 2018**  
**DOC**

**Denomination** Appellation d'Origine Contrôlée

**Origin area** Loc. Cercatoia, Montecarlo Municipality

**Soil** Medium texture

**Varieties** Sangiovese, Canaiolo, Syrah, Merlot, Cabernet Sauvignon

**Fermentation and ageing** 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** 13,5%

**Sizes** 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

**Colour** Intense ruby red.

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

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

**Food matching** Tasty soups, grilled and stewed white meat, grilled red meat, eel, cod, fish soups, medium aged cheese.

