TENUTA DEL
BUONAMICO
MONTECARLO - ITALIA

ETICHETTA BLU 2021 DOC

Appellation	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	14%
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.
Sulphites	Contains Sulphites