

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



**IL FORTINO 2017**  
**IGT Tuscany**

**Denomination** Typical Geographical Indication

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

**Soil** Medium texture

**Varieties** 100% Syrah

**Fermentation and ageing** Created from grapes belonging to the oldest Syrah vineyard of Italy, it ferments in stainless steel and ages in french oak barriques for about 18 months.

**Alcol** 14%

**Sizes** 0,750 lt black Burgundy Liberty bottle in boxes of 6 bottles  
1,5 lt dark green Champenoise bottle in single boxes  
Jeroboam 3 lt

**Colour** Red with violet reflexes.

**Scent** Intense, wide, with red fruit, strong nose of underbrush, blackberries, balsamic notes and spicy.

**Taste** Very full bodied and fruity, with a great structure and balanced, powerful tannin, thick and soft , well integrated to its acidity and its dense structure.

**Food matching** Grilled red and white meat with or without sauces, delicate roast meat.

**Sulphites** Contains Sulphites