

LEREMO

Montecucco Rosso DOC



Grapes: 65% Sangiovese 35% Merlot

Vineyard: in “Villa Patrizia” at 450m a.s.l. upon a windy hill with a north/western exposure

Training system and production: Spurred cordon 8000 kilos/ha

Soil composition: loam-clay with good structure and rich in limy stones

Vinification: in stainless steel tanks. Natural fermentation with indigenous yeasts. Quick maceration (10 days) in order to obtain soft tannins

Harvest period: second/third decade of September

Serving temperature: 18-19° C

Pairing: white and red meat, fresh cheese, pasta

Colour: ruby red

Bouquet: smooth, blackberry notes, well balanced acidity and soft tannins

First vintage: 2013



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VILLA PATRIZIA