



FATTORIA DEL TESO

MONTECARLO RED D.O.C.




THE MONTECARLO BRAND

The Fattoria del Teso has always aimed at the preservation of its natural environment and at the growing of typical and genuine products along the tradition of Tuscan agriculture. The products of our Farm combine the experiences of the past and the techniques of the most advanced agronomical and oenological researches.

The wines of Fattoria del Teso truly represent the unique "terroir" of Montecarlo. The taster is immediately struck by the elegance and sophistication of both whites and reds. These characteristics – due to the vicinity of the sea and to the mild climate – distinguish the wines of Montecarlo from all other Tuscan wines.

The VinSanto of the Fattoria deserves a special mention: a typical Tuscan product, our Farm ages it for over 5 years in the old kegs in its attics.

TECHNICAL INFORMATION:

	REGION Montecarlo, hillside village in the province of Lucca.
	GRAPES balanced combination of traditional Tuscan and French varieties: Sangiovese, Merlot, Syrah, Cilieggiolo, Colorino
	VINIFICATION at controlled temperature (28°C), with maceration of skins for around 12 days.
	AGEING 8 months in glazed cement and stainless steel tanks.
	MATURING 3 months in bottles.
	LIFESPAN wine with an excellent structure and good lifespan.

ORGANOLEPTIC CHARACTERISTICS:

	COLOUR deep ruby.
	BOUQUET hints of berry fruits and wild berries with spicy overtones.
	FLAVOUR rounded, dry and well-orchestrated.
	SERVING TEMPERATURE 16°C/18°C.
	FOOD PAIRINGS Perfect accompaniment to red meat and roasts, game and cheeses.
	BOTTLES 750 ml Borgognotta, 375 ml Borgognotta

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