



# MONTRESOR

Cantine Giacomo Montresor S.p.A.

## *Sangiovese igt Marche Brumaio*

<b>Winery:</b>	Montresor
<b>Varietal:</b>	100% Organically grown Sangiovese grapes
<b>Brand:</b>	Brumaio
<b>Appellation:</b>	Marche IGT – indicazione geografica tipica
<b>Winemaker:</b>	Alberto Marchisio
<b>Oak aged:</b>	no
<b>Length:</b>	/
<b>% French:</b>	/
<b>Release date:</b>	Year 2010 for 2009 vintage
<b>UPC code:</b>	8003503016037
<b>Alcohol:</b>	12.5%



## WINEMAKER NOTES

### *Production area*

Montresor estate in the Marche region is located on the most vocationed vineyards on gentle hills characterized by a favorable climate, with high thermal excursions, always breezy, with different kind of soil: clay chalk and rocky subsoil.

### *Time of Harvest*

September

### *Winemaking*

Traditional vinification for red wines. The must ferments in stainless steel tanks at controlled temperature. The wine ages for a few months in stainless steel tanks, then it is bottled and rests for one more month before being released. This wine is certified organic by CCPB S.R.L., Bologna, Italy.

### *Sensory evaluation*

Ruby red in color. On the nose it is intense with scents of plums and small redberries typical of Sangiovese. On the palate it is dry, medium bodied, elegant with a long, distinctive finish.

### *Food pairing suggestions*

Suitable to many international dishes. Very good especially with recipes based on red sauces. Very good with red meat and medium aged cheeses.