



AI PALAZZI



Montesco

RESERVE

DENOMINATION:	Colli di Conegliano Rosso DOCG
VARIETIES: % in vineyard	47% Cabernet Sauvignon 30% Merlot 13% Cabernet Franc 10% Marzemino
HARVEST:	September - October
VINIFICATION AND MATURATION:	Stands on the skins at a controlled temperature of 28 - 30°C for approximately two weeks. Maturation is in Allier oak for a minimum of 24 months. Ages 24 months in bottle before distribution.
ALCOHOL:	14 % vol.
SERVING TEMPERATURE:	18 - 20°C

TASTING NOTES

Bright ruby red with lively garnet highlights. Clear initial hints of fruit in alcohol, such as cherries, blackberries, marasca cherries and raspberries. These progress to forest floor tones, going on to include liquorice, pepper and toast. The same sensations are repeated in the mouth, particularly clear hints of toast. The tannins are distinct and express the product's potential for ageing and evolving well over time.

SERVING SUGGESTIONS

Delicious with red meat and game. Excellent with richly flavoured dishes and hard cheeses.



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013

CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/2013