



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 and Petit Verdot.
-  **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 Bordolese, 375 ml Bordolese 3,000 ml Bordolese and 5,000 ml Bordolese.

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