



Amiata[®]
...i vini del Vulcano



LAVICO

Montecucco Sangiovese
D O C

Production area:

Loc. Montegiovi
Castel del Piano (GR)
Tuscany.

Gain per hectar:

60ql of grapes.

Species of vine:

Sangiovese in purity.

Growing system:

Cordone speronato basso
(folding of the grapes at
90° bound together each
other).

Implant density:

5.000 stump per hectar.

Vinification:

Hand harvest with selection,
fermentation at a controlled
temperature and maceration
for 21 days.

Aging and refinement:

At least 18 months in 25 hl
oak wood barrels and 6 hl
tonneau.
At least 6 months in bottled.

Color:

Intense ruby colour with
garnet shades

Bouquet:

Warm and wild smell with
floral traces, embellished by
vanilla sensations net and
wide spices enriched by well
balance tertiary traces.

Taste:

Wide and structured with
silky and fine toothed
tannins, perfectly balanced
with the alcohol level the
generous acidity strain suits
freshness and punch to a
long and complex
persistence.

Combining:

First dishes with game sauce.
Red grilled and stewed meat.
Long maturing cheeses.

Service temperature:

We advise to serve our wine
at a temperature of
16°/18° C.