



## Piccini Villa al Cortile Rosso di Montalcino DOC

### The “Baby Brunello!”

LCBO #: 460295

Retail: \$19.95, 13.5% alc.

Sugar Content: 3 g/L

Wine Style: **Full bodied & Smooth**



- ✓ In the early '80s the authorities created Rosso di Montalcino, a wine that, like Brunello, could be made of only Sangiovese but was required to have only one year of aging before it could be sold.
- ✓ In addition to improving cash flow, the new category let producers release as Rosso the wine that didn't make the cut as Brunello or that came from grapes grown outside the areas designated for Brunello.
- ✓ Aged for 6 months on oak barrels.
- ✓ 89 points from Natalie Maclean: “A savoury, tannic Italian red wine that's redolent of violets, leather and truffles. Pair with wild boar and game dishes. Decant 1-2 hours.”

100 % Sangiovese. Full ruby colour with typical Sangiovese nose of ripe red fruits. An elegant wine, with a supple, yet generous structure. Serve it at 18°C with spicy roasts, game or aged cheese.

Piccini is one of the few 100% family owned Italian wineries, and represents 15 – 20% of the total production of Chianti. The family has been producing wines since 1882 and exports to 72 countries worldwide. Piccini is the fifth largest wine company in Tuscany, and produces 18 million bottles of wine annually.

